

## CAVIAR

Beluga 30g £265	Oscietra 30g £110
-----------------------	-------------------------

*Served with  
Blinis, Smoked Crème Fraîche,  
Soft Herbs*

## RAW BAR

Seabass Ceviche,  
Cucumber & Avocado,  
Aromatic Herbs  
£21

Smokin' Brothers Smoked  
Salmon, House Pickles,  
Crème Fraîche, Soda Bread  
£19

Sea Trout Tartare,  
St. Ewes Egg,  
Smoked Cucumber  
£19

### Chilled Shellfish Platter

*Oysters, Cockles, Clams, Mussels, Crevettes, Devilled Crab*  
£55 for one | £95 for two

## OYSTERS

Jersey Oysters (Ir.)  
½ Dozen  
£34

Achill Oysters (Ire.)  
½ Dozen  
£36

Dressed in Shallot Vinaigrette

*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.*  
£37 glass/ £220 bottle

## SNACKS

Malted Sourdough, Longley Farm Butter	£5.50
Whipped Taramasalata, Cured Scallop Roe	£8.00
Marinated Nocellara Olives	£6.00
Anchovy Toast	£6.00

## STARTERS

Watercress & Wild Garlic Velouté, Crispy Hens Egg, Crème Fraîche	£15.00
Devilled Crab with Lemon Jam, Tomato Ponzu, Sourdough Crumpets	£25.00
Hand Dived Scallops, Nduja & Blood Orange Butter	£26.00
Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette	£19.00
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00
Omelette Arnold Bennett	£14.00

## MAINS

Dover Sole Meunière, Capers, Lemon & Sea Herbs	£59.00
Roast Halibut, English Asparagus, Sea Beet, Champagne Butter Sauce	£49.00
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00
Cornish Skate Wing, Brown Shrimps, Confit Lemon & Seaweed Butter	£32.00
Gordon's Fish & Chips, Crushed Peas & Tartar Sauce	£29.00
Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage	£28.00
Beef Wellington, Confit Shallot, Red Wine Jus	£65.00

## GRILL

Dry Aged Fillet of Beef, Confit Shallot, Peppercorn Sauce	£56.00
--	--------

## SIDES

Koffman's Fries, Sea Salt	£7.50
Jersey Royal Potatoes, Seaweed Butter	£8.00
Green Beans, Café de Paris Butter	£7.50
Creamed or Steamed Spinach	£8.00
Butterleaf & Baby Gem Salad, Spring Herbs, Honey Mustard Vinaigrette	£7.50

## DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Chocolate Praline Mousse, Hazelnut Brittle, Caramel Ice Cream	£15.00
Lemon Tart, Vanilla Ice Cream	£15.00
Cashel Blue, Onion Jam, Homemade Crackers	£17.00
Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop



Scan to view  
calorie menu

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.  
A discretionary 15% service charge will be added to your final bill.  
All prices are inclusive of VAT.