

SET LUNCH MENU	
2 courses £37.00 3 courses £45.00	
Available Monday to Friday 12:00 to 18:30	
Watercress & Wild Garlic Velouté, Crispy Hens Egg, Crème Fraîche	
Sea Trout Tartare, St. Ewes Egg, Smoked Cucumber	
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	
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Cornish Skate Wing, Brown Shrimp, Confit Lemon & Seaweed Butter	
Roast Cod, Dorset Cockles, Buttered Leek, Lobster Sauce	
Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage	
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Chocolate Praline Mousse, Hazelnut Brittle, Caramel Ice Cream	
Lemon Tart, Vanilla Ice Cream	
Cashel Blue, Onion Jam, Homemade Crackers	

CAVIAR		RAW BAR		OYSTERS	
Beluga 30g £265	Oscietra 30g £110	Seabass Ceviche, Cucumber & Avocado, Aromatic Herbs £21.00	Smokin’ Brothers Smoked Salmon, House Pickles, Crème Fraîche, Soda Bread £19.00	Jersey Oysters (Jr.) ½ Dozen £34	Achill Oysters (Ire.) ½ Dozen £36
Served with Blinis, Smoked Crème Fraiche, Soft Herbs		Shellfish Platter Oysters, Cockles, Clams, Mussels, Crevettes, Devilled Crab £55 for one £95 for two		Dressed in Shallot Vinaigrette Suggested pairing - Perrier-Jouët Blanc de Blancs N.V. £37 glass/ £220 bottle	
SNACKS		MAINS		SIDES	
Malted Sourdough, Longley Farm Butter	£5.50	Dover Sole Meunière, Capers, Lemon, Sea Herbs	£59.00	Koffman’s Fries, Sea Salt	£7.50
Whipped Taramasalata, Cured Scallop Roe	£8.00	Roast Halibut, English Asparagus, Sea Beet, Champagne Butter Sauce	£49.00	Jersey Royal Potatoes, Seaweed Butter	£8.00
Marinated Nocellara Olives	£6.00	Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00	Green Beans, Café de Paris Butter	£7.50
Anchovy Toast	£6.00	Cornish Skate Wing, Dorset Cockles, Confit Lemon & Seaweed Butter	£32.00	Creamed or Steamed Spinach	£8.00
STARTERS		Gordon’s Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00	Butterleaf & Baby Gem Salad , Spring Herbs, Honey Mustard Vinaigrette	£7.50
Watercress & Wild Garlic Velouté, Crispy Hens Egg, Crème Fraîche	£15.00	Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage	£28.00	DESSERTS	
Devilled Crab with Lemon Jam, Tomato Ponzu, Sourdough Crumpets	£25.00	Beef Wellington, Confit Shallot, Red Wine Jus	£65.00	Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Hand Dived Scallops, Nduja & Blood Orange Butter	£26.00	GRILL		Chocolate Praline Mousse, Hazelnut Brittle, Caramel Ice Cream	£15.00
Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette	£19.00	Dry Aged Fillet of Beef, Confit Shallot, Peppercorn Sauce	£56.00	Lemon Tart, Vanilla Ice Cream	£15.00
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00			Cashel Blue, Pear & Apple Jam Homemade Crackers	£17.00
Omelette Arnold Bennett	£14.00			Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop