



Starters

Whipped Vegan Feta (vg)

marinated beetroots, candied pecans with sourdough croutons 474 Kcal

Mushroom Fricassee (v)

Egg yolk, pecorino mousse, parsley and sourdough crouton 474 Kcal

Cornish Crab salad with brioche toast

avocado, grapefruit & sea vegetables 320 Kcal

Steak Tartare

capers, gherkins, shallots, toast 614 Kcal

Mains

Truffle & Burrata Ravioli (v)

wild broccoli, roast garlic, chilli & lemon butter sauce
toasted Parmesan breadcrumbs 653 Kcal

Seared lock Duart Salmon

Yuzu miso glaze, raw Asian saw, warm jasmine rice salad 962 Kcal

Baked North Atlantic Cod Mornay

roasted garlic, dried olive & tomato bread crumble 962 Kcal

Slow Cooked Braised Shin of Beef

Red wine, BBQ hispi cabbage hearts with miso butter, truffled celeriac puree, salsa Verdi 1079 Kcal

Desserts

Doughnut Fondue (to share)

Madagascan vanilla doughnuts, citrus curd, salted butterscotch, spicy plum jam
707 Kcal

Warm Chocolate Tart

70%bitter chocolate tart, crème fraiche, lime, gold leaf 536 Kcal

Chelsea Bun

Cinnamon fruit bun, rum soaked dried fruits, salted pecan, rum caramel ice cream
536 Kcal

British Cheese Board

grapes celery, quince membrillo & crackers 785 Kcal

Please kindly be advised a basket of bread and butter contains 392 kcal per 100 grams.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.
13.5% service charge will be added to your bill. Prices include VAT.

