



F O R T H E T A B L E

Brindisa Iberico paleta 22
 Charentais melon, Espelette pepper

Summer vegetable crudité 12
 ranch dressing

Sturia oscietra caviar (30g) blinis, 65
 crème fraiche, chives

**C R U S T A C E A &
 M O L L U S C S**

Shrimp mayonnaise on brioche 15
 add 10g Oscietra caviar + 10

½ dozen Lindisfarne rock oyster 18
 elderflower & shallot vinegar

Blow torched Orkney scallop 18
 Isle of Wight tomatoes, tapenade,
 lovage

Brixham crab on toast 15
 pickled fennel & dill

S T A R T E R S

Gazpacho (vg) 9

Burrata 14
 nectarine, chilli, pine nuts & basil (v)

Beef tartare 14
 smoked mayonnaise, pickled shallots, parmesan

Duck liver parfait 13
 pickled cherries, jelly, brioche

Salad of summer vegetables 12
 truffle cream cheese, hazelnut (vg)

Dill cured Loch Duart salmon 15
 mustard & dill, Danish rye bread

Crispy duck salad 14/18
 bok choy, kohlrabi Thai style chilli jam dressing,
 mint, coriander, peanuts

T O S H A R E

Baked sea bass, fennel salad, aubergine puree, 28pp
 tomato & olive dressing

Rack of lamb, anna potato, courgettes, goat 38pp
 curd, mint salsa verde

M A I N S

Kerala monkfish curry 29
 Andhra style spinach, coconut rice, chapatis

Steamed cod, seashore vegetables 26
 broad beans, cucumber, brown shrimp butter

Lobster spaghetti 42
 datterini tomatoes, chilli, parsley, garlic

Merryfield Farm duck breast 31
 beetroot, pickled black berries, red chicory

Rigatoni 20
 girolles, broad beans, parsley & garlic (vg)

Panisse, artichokes, courgettes 18
 tomato chutney, hazelnut dukkha (vg)

Aged British grass-fed sirloin of beef 36
 onion puree, bone marrow sauce, chips

Josper grilled whole lobster 42
 fennel salad, parsley & garlic butter, chips

Dover sole on the bone 43
 Scottish girolles, baby leek, brown butter, soy

S I D E 5

Fries, sea salt (vg)

Isle of wight tomatoes, basil (vg)

Chicory salad, anchovy vinaigrette

New season's peas & broad beans, 42
 harissa rose (vg)

Charred hispi cabbage, truffle vinaigrette (vg)

Jersey Royals, butter & mint (v)

S A U C E S 2

Peppercorn

Bone marrow sauce

Smoked mayonnaise