

FRUITS DE MER

Lindisfarne Rock Oysters 1/2 Dozen <i>shallots & cabernet sauvignon vinegar 113 kcal</i>	21.5
Oscietra Caviar 30g <i>blinis, chives & sour cream 759 kcal</i>	75
Tempura Soft Shell Crab <i>tomato achar, ponzu dressing & radish 357 kcal</i>	11.5
Diver Caught Scallops <i>garlic, parsley & harissa lime dressing 434 kcal</i>	18.5
Seared Yellowfin Tuna <i>miso mayonnaise, avocado puree, pickled shimeji, sago crisp 247 kcal</i>	12.5
Crevettes Bouquet <i>served on ice, siracha mayonnaise 382 kcal</i>	11.5
Sea Bream Ceviche <i>pineapple, chilli & mango 194 kcal</i>	12.5

STARTERS

Chilled Tomato Gazpacho <i>croûtons, basil oil 519kcal</i>	9.5	Crispy Duck Salad <i>Chinese leaf, kohlrabi, Thai style chilli jam dressing, mint, coriander, peanuts 810 kcal / 1065 kcal</i>	15.5/22
Summer Salad <i>tomato carpaccio, grilled artichokes, tapenade, watercress, hazelnuts & English summer truffles 292 kcal</i>	10.5	Paleta <i>Charentais melon 219 kcal</i>	19.5
Burrata <i>roasted nectarines, pine nuts, basil 126kcal</i>	14.5	Beef Tartare <i>Parmesan aioli, toast 832 kcal</i>	14.5

MAINS

Salt & Pepper Cauliflower (vg) <i>coconut, apple, carrot & curry emulsion 596 kcal</i>	19.5	Poached Turbot <i>crispy courgette flower, shrimp, morels, tomato essence, chorizo oil 546 kcal</i>	39.5
Burrata & Summer Truffle Ravioli (v) <i>porcini, soft herbs, tomato concasse, English summer truffle 287 kcal</i>	27.5	Baby Spatchcock Chicken <i>mixed kale salad & roasted garlic aioli 1158 kcal</i>	23.5
Native Lobster Spaghetti <i>tomato & chilli 613 kcal</i>	42	Organic Duck Breast <i>pickled peaches, Ratte potato purée, citrus sauce 519 kcal</i>	27.5
Wild Sea Trout <i>English Sea vegetables, smoked butter milk, dill oil, trout caviar 755 kcal</i>	26.5	Roasted Lamb Rump <i>Jersey royal potatoes, broad beans, fresh peas, smoked labneh, za'atar spice 926 kcal</i>	29.5
Tandoori Monkfish Masala <i>pilau rice, paratha, mango chutney, cucumber & mint raita 1512 kcal</i>	28.5	Beef Sirloin <i>40-day dry aged grass-fed served with peppercorn sauce 637 kcal</i>	35

DESSERTS

Flourless Chocolate Cake (v)
crème fraîche d'Isigny, gold leaf 880 kcal

8.5

Pavlova (v)
English strawberries, raspberry coulis & pistachio 211 kcal

9.5

Red Berries (vg)
blackberry sorbet, pâte de fruit, Sauterne & strawberry consommé 221 kcal

9.5

Vanilla Panna Cotta (v)
raspberries, honeycomb, Moscato grappa 356 kcal

7.5

Tarte Tatin – To Share (v)
vanilla ice cream, crème fraiche 1099 kcal per person

15

Summer Goats' Cheese (v)
Chabichou du Poitou, unpasteurised, Waldorf salad, grilled baguette 481 kcal

12.5

TO SHARE

Whole wild seabass (for 2)
fennel salad, samphire, artichoke, sauce vierge 934.5 per person kcal

60

Chateaubriand (for 2)
21-day dry aged Hereford beef, grilled Tropea onion, triple cooked chips, peppercorn sauce 1025 per person kcal

75

SIDES

Triple Cooked Chips (vg) 531 kcal	5.5
Jersey Royals (v) 354 kcal <i>butter & mint</i>	5.5
Heritage Tomato Salad (vg) 31 kcal	5.5
French Beans (v) 170 kcal <i>mustard maple dressing</i>	5.5
Tenderstem Broccoli (vg) 133 kcal <i>red onion, basil</i>	5.5