

F R U I T S D E M E R

Lindisfarne Rock Oysters 1/2 Dozen <i>shallots &amp; cabernet sauvignon vinegar 113 kcal</i>	21.5
Oscietra Caviar 30g <i>blinis, chives &amp; sour cream 759 kcal</i>	75
Tempura Soft Shell Crab <i>tomato achar, ponzu dressing &amp; radish 535 kcal</i>	11.5
Diver Caught Scallops <i>garlic, parsley &amp; harissa lime dressing 424 kcal</i>	18.5
Seared Yellowfin Tuna <i>miso mayonnaise, avocado puree, pickled shimeji, rice crisp 360 kcal</i>	12.5
Crevettes Bouquet <i>served on ice, sriracha mayonnaise 382 kcal</i>	11.5
Sea Bream Ceviche <i>pineapple, chilli &amp; mango 194 kcal</i>	12.5

S T A R T E R S

Chilled Tomato Gazpacho <i>croûtons, basil oil 626 kcal</i>	9.5	Crispy Duck Salad <i>Chinese leaf, kohlrabi, Thai style chilli jam dressing, mint, coriander, peanuts 525 kcal / 702 kcal</i>	15.5/22
Summer Salad <i>tomato carpaccio, grilled artichokes, tapenade, watercress, hazelnuts &amp; English summer truffles 292 kcal</i>	10.5	Paleta <i>Charentais melon 219 kcal</i>	19.5
Burrata <i>roasted nectarines, pine nuts, basil 466 kcal</i>	14.5	Beef Tartare <i>Parmesan aioli, toast 908 kcal</i>	14.5

M A I N S

Salt & Pepper Cauliflower (vg) <i>coconut, apple, carrot &amp; curry emulsion 889 kcal</i>	19.5	Poached Turbot <i>crispy courgette flower, shrimp, morels, tomato essence, chorizo oil 745 kcal</i>	39.5
Summer Truffle & Burrata Ravioli (v) <i>porcini, soft herbs, tomato concasse, English summer truffle 573 kcal</i>	27.5	Baby Spatchcock Chicken <i>mixed kale salad &amp; roasted garlic aioli 1188 kcal</i>	23.5
Native Lobster Spaghetti <i>tomato &amp; chilli 949 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 640 kcal</i>	26.5	Roasted Lamb Rump <i>Jersey royal potatoes, broad beans, fresh peas, smoked labneh, za'atar spice 875 kcal</i>	29.5
Tandoori Monkfish Masala <i>pilau rice, paratha, mango chutney, cucumber &amp; mint raita 1455 kcal</i>	28.5	Beef Sirloin <i>40-day dry aged grass-fed served with peppercorn sauce 795 kcal</i>	35

D E S S E R T S

Wimbledon Dessert (v) <i>Biscuit de savoie, pistachio, English strawberries 405 kcal</i>	9.5	Vanilla Panna Cotta (v) <i>raspberries, honeycomb, Moscato grappa 356 kcal</i>	7.5	Tarte Tatin – To Share (v) <i>Vanilla ice cream, crème fraîche 1099 kcal per person</i>	15	Red Berries (vg) <i>Blackberry sorbet, pate de fruit, Sauterne &amp; strawberry consommé 221 kcal</i>	9.5
Flourless Chocolate Cake (v) <i>crème fraîche d'Isigny, gold leaf 880 kcal</i>	8.5	Pavlova (v) <i>English strawberries, raspberry coulis &amp; pistachio 389 kcal</i>	9.5	Summer Goats' Cheese (v) <i>Chabichou du Poitou, unpasteurised, Waldorf salad, grilled baguette 530 kcal</i>	12.5		

T O S H A R E

Whole wild seabass (for 2) <i>fennel salad, samphire, artichoke, sauce vierge 1869 kcal</i>	60
Chateaubriand (for 2) <i>21-day dry aged Hereford beef, grilled Tropea onion, triple cooked chips, peppercorn sauce 2050 kcal</i>	75

S I D E S

Triple Cooked Chips (vg) 531 kcal	5.5
Jersey Royals (v) 354 kcal <i>butter &amp; 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	5.5