

OYSTERS* 2 SHELLS 6 SHELLS

CLASSIC 7.5 22.5

Served with mignonette dressing, tabasco & lemon

BLOODY MARY 7.5 22.5

Served with tomato, vodka, celery & dill

TEMPURA 7.5 22.5

Served with yuzu emulsion, chilli & coriander

CAVIAR 50g

ROYAL OSCIETRA CAVIAR 125

Served with blinis, soured cream & chives

**We are meticulous in handling and serving raw shellfish,
however please be aware there is an associated risk with raw products.*

Please inform us of any dietary requirements or allergies you may have. A discretionary 10% service charge is added to all our bills. All our prices include VAT charged at 20%.

DINNER MENU £75 • INCLUDING DESSERT £85

BREAD & SNACKS

TO START

HAND DIVED SCALLOP

Local strawberry, pink peppercorn, charcoal emulsion

SPICED CORNISH CRAB

Heirloom tomato, melon, royal Oscietra caviar

BEEF FILLET TARTARE

Black garlic, mushroom, confit egg & sourdough crostini

HEIRLOOM TOMATO SALAD

Burrata ice cream, wet almond, olive & verjus

TO FOLLOW

BEEF FILLET

Summer cabbage, oxtail, textures of onion & Bordelaise sauce

LINE CAUGHT SEA BASS

Razor clams, fregola, ratatouille, green olive & bouillabaisse

LOCAL LAMB CANNON

Lamb gratin, fermented white asparagus, black garlic, lovage & sauce vierge

POT ROAST KOHLRABI

Summer beans, courgette, Australian winter truffle, nasturtium pistou & vegetable nage

FOR TWO TO SHARE

40-DAY DRY AGED 32oz T-BONE STEAK
(supplement £20 per person)

40-DAY DRY AGED 30oz BOSTON CHOP
(supplement £25 per person)

*Seared over hot coals, served with triple cooked chips,
Bordelaise sauce, onion ring & endive salad*

TO FINISH

CHOCOLATE DELICE

Fig, praline cremeaux, hazelnut & fig leaf ice cream

WHITE CHOCOLATE & STRAWBERRY

Parfait, macerated strawberries, sable biscuit & strawberry meringue

MANGO PARFAIT

Fragrant rice, finger lime, coriander & Alphonso mango sorbet

RASPBERRY SOUFFLÉ

Dark chocolate ice cream, raspberry sauce

SELECTION OF 4 BRITISH CHEESES

*Quince, walnut bread, crackers
(supplement £5)*

SIDES • £5

TRIPLE COOKED CHIPS

POMMES PURÉE

SUMMER GREENS

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