

E LA CARTE

Starters

<b>Oka</b> <i>Yellowtail Kingfish – Coconut - Shiso</i>	22
<b>Crab &amp; Lobster Salad</b> <i>Late season Tomatoes – Young Ginger – Soft Herbs</i>	28
<b>Salt Beef Boil-up</b> <i>Mora Farm Beans – Dough Boys – Watercress</i>	22
<b>Fricasse of Wild Mushroom</b> <i>Confit Egg Yolk – Brown Butter – Parsley</i>	21
<b><u>Black Winter Truffle £15 supplement</u></b> <b>Add 10g of exquisite seasonal truffle to elevate your dish</b>	
<b>Smoked Aubergine</b> <i>Ewe's Curd – Basil – Olive</i>	17

Mains

<b>Cornish Stonebass</b> <i>Pak-Choi – Burnt Lemon – Herring Roe Beurre Blanc</i>	36
<b>Herdwick Lamb Saddle</b> <i>Raw Turnip Salad – Hangi Style Sweet Potato – Coconut Mustard</i>	38
<b>Devon Duck</b> <i>Butterhead Lettuce – Morteau Sausage – Blackberries</i>	39
<b><u>Black Winter Truffle £15 supplement</u></b> <b>Add 10g of exquisite seasonal truffle to elevate your dish</b>	
<b>Celeriac Sapa Sui</b> <i>Black Garlic – Peanuts – 30-Year-Old Soy</i>	26
<b>Palusami</b> <i>Potato – Caramelised Onion – Roasted Coconut</i>	27

Desserts

<b>Hokey Pokey – a take on a Kiwi Treat</b> <i>Vanuatu Cocoa Cremeux – Salted Toffee – Honeycomb Ice Cream</i>	15
<b>Lavazza Coffee Bean</b> <i>Lavazza Coffee – Mascarpone – Fa' ausi</i>	15
<b>Flambéed Pineapple</b> <i>Singleton Whisky Ice-Cream – Vanilla Sugar Panikeke – Confit Chilli</i>	15
<b>Cheese*</b> <i>Selection of Four Artisan Cheese – Pear Jelly – Raisin Bread Thins</i> <i>*Contains unpasteurized Cheese</i>	19
<b>Coffee or Tea</b> <i>Mere Chocolates</i>	4.95

In order to reduce carbon emissions, we are serving unlimited still and sparkling filtered water for £ 3 per table.  
VAT is included. A discretionary service charge of 13.5% will be added to your bill.  
Please advise a member of staff if you have any food allergies.