

## **STARTERS**

### **Sea Bass Tartare**

Oyster cream, green apple, shiso  
26.00

### **Hand-picked Devon Crab**

Wasabi, Hass avocado, finger lime  
29.00

### **Phil Howard's XL Langoustine Dish**

Parmesan gnocchi, truffle purée, potato & truffle emulsion  
45.50

### **Ravioli of Brittany prawns**

Seaweed & mushroom tartare, roasted chicken & squid broth, kelp oil  
34.00

## **MAIN COURSES**

### **Roast Newlyn Cod**

Line caught squid, new season ceps, Alsace bacon  
42.00

### **Cornish Monkfish**

Oxtail sarladaise potato, chervil root, bordelaise sauce  
43.00

### **Roast Cornish Turbot**

Creamed potato, yellow leg chanterelles, autumn truffle  
48.00

### **Dry Aged Slades Down Duck**

Crapaudine Beetroot, red leaves, blackberries  
42.50