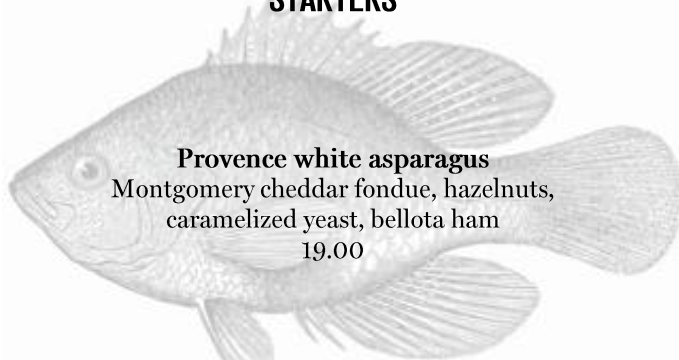




## STARTERS



### **Provence white asparagus**

Montgomery cheddar fondue, hazelnuts,  
caramelized yeast, bellota ham

19.00

### **Sennen cove lobster**

green almond gazpacho, almond milk, lovage

24.00

### **Tartare of yellowfin tuna**

Hass avocado, wasabi, shiso

18.00

### **Steamed courgette blossom**

Dorset crab, white tea, lemon verbena

18.50

### **Thinly sliced octopus**

citrus dressing, taramasalata, chipirones

15.00

### **Lincolnshire smoked eel**

Jersey Royals, English cucumber

18.00

*Prices include VAT at 20%.*

*A discretionary 12.5% service charge will be added to your total bill.*

*We are happy to provide information pertaining to allergies & intolerances upon request*



## MAIN COURSES



**Roast Newlyn cod**  
stuffed chicken wing, girolles,  
new season garlic, broad beans  
32.00

**Steamed Cornish sea bass**  
hand-picked crab, Jersey Royals, wild leaves  
28.00

**Cornish turbot**  
line caught squid, bonito dashi, coastal herbs  
35.00

**Dover sole**  
roasted on the bone,  
brown butter, lemon, parsley  
or  
jus gras  
43.00

**Cornish red mullet**  
tomato fregola, cuttlefish, green olives  
28.00

**Glazed Black Angus short rib**  
girolles, garlic scapes, oxtail croquette, red wine  
35.00

## SIDES

Leaf spinach      Spring leaf salad      Jersey Royals  
4.50 each

Prices include VAT at 20%.  
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