

## NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

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### FROM OUR SEAFOOD COUNTER

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#### Oysters & Condiments

Irish Oyster  
Jersey Oyster  
Maldon Oyster  
1/2 dozen 18 - 1 dozen 35

#### Baerii Caviar & Blinis

30g 50 - 50g 85

#### Royal Beluga & Blinis

30g 140 - 50g 240

#### Smoked Fish

Cold Smoked Loch Duart Salmon  
Sablefish & Paprika  
Fraserburgh Smoked Mackerel  
One 7 - Two 12 - Three 15

#### Best of the Seas

British & Irish Oysters  
Keltic Seafare Scallops & Bering Sea King Crab  
Mussels & Mediterranean Prawns  
Cornish Crab & Avruga Caviar  
65

Add 1/2 Isle of Harris Lobster 35

Bering Sea King Crab & Saffron Butter 20  
Mussels & Garlic Emulsion 8  
3 Fried Maldon Oysters & Caviar 12

Keltic Seafare Scallop &  
Westmorland Lobster Gratin 11  
Mediterranean Prawns & Horseradish 8

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### INTERMEDIATE PLATES

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#### Keltic Seafare Scallops 19

Kent Black Pudding | Yorkshire Rhubarb | Samphire

#### Cornish Crab 17

Burnt Lemon | Avruga Caviar | Blini

#### Pot Caught Octopus Carpaccio 18

Newlyn Squid | Chorizo | Avocado

#### Smoked Salmon Tartare 21

Buttermilk Emulsion | Keta Caviar | Charcoal Melba Toast

#### *Kaspar's Signature*

#### Cornish Hen Crab & Native Lobster Bisque 18

Lobster Flesh | Espelette | Coriander

#### Somerset Pea Tortellini 16

Flora | Micro Mint | Ricotta

#### Buffalo Milk Burrata 16

Isle of Wight Tomato | Basil | Golden Raspberry

#### Foraged Cresses & Nuts (v) 13

Spelt | Peach | Demerara Emulsion

#### Sumac Roasted Chickpea (v) 14

Shallot | Mustard Leaf | Turnip

vegan upon request (v)

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### PRINCIPAL DISHES

#### Westmorland Lobster Linguine 30

Confit Leek | Parmesan | Lobster Emulsion

#### Blackened Loch Duart Salmon 37

Coriander | Husk Charred Corn | Newlyn Crab Nage

#### Trill Dairy Lamb Duo 34

Somerset Peas | Graceburn Cheese | Summer Pickles

#### Summer Truffle Risotto (v) 24

Shropshire Blue | Scottish Girolle | Mousseron

#### Pan Seared North Atlantic Halibut 38

Smoked Roe | Brassicas | Burnt Mussel Fumet

#### Roasted Peterhead Cod 33

Jersey Royals | Smoked Dutch Eel | Saffron-Anise Veloute

#### Irish Angus Beef Fillet 55

Soubise | Norfolk Carrots | Bone Marrow

#### Borlotti Bean & Shallot Croquette (v) 21

Isle of Wight Tomato | Scottish Girolle | Avocado

*vegan upon request (v)*

### FROM OUR LAVA STONE GRILL

#### Loch Duart Salmon 24

170g Farmed

#### Peterhead Cod 23

150g Line Caught

#### Newlyn Dover Sole 40

350g Line Caught

#### North Atlantic Halibut 33

160g Line Caught

#### Isle of Harris Lobster 60

750g Drawn Garlic Butter

#### Irish Black Angus Beef Fillet 45

200g Dry Aged 21 Days

#### Red Hereford Rib-eye 38

285g Dry Aged 21 Days

#### Irish Black Angus Striploin 42

285g Dry Aged 21 Days

#### Truffled Brittany Poussin 26

350g Spatchcock

#### Trill Dairy Spring Lamb 35

300g 4 Bone Rack

Add 1/2 Isle of Harris Lobster 35

### Timeless Sauces

Lemon Hollandaise

Béarnaise

Brown Butter & Caper

Roasted Garlic & Rosemary Jus

Green Peppercorn Sauce

Shellfish Nage

### Sides of the Moment 6

Somerset Peas & Pickled Onions

Truffle & Chive Mashed Potato

Duck Fat & Rosemary Chips

Raspberry & Isle of Wight Tomato

Pommery & Honey Glazed Carrot

Almond & Chilli Charred Broccoli

Chervil & Dill Cucumber Salad

Food allergies and special dietary requirements can be catered for by our chefs. Please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our dishes with regard to the products used, allergen substances and nutrition.

All prices include VAT at the current rate. A discretionary suggested service charge of 12.5% will be added to your bill.