
A LA CARTE

Artisan mixed breadbasket & mediterranean oil 4.50

Starters

Steamed Plaice fillet, Lobster mousse, keta caviar, shellfish hollandaise 14.50

King scallops, caramelised cauliflower puree, pickled cauliflower, hazelnuts, burnt leek oil 13.00

Nori & sesame Monkfish, katsu, coriander & wasabi puree, white cabbage slaw 13.00

Bao buns, soft shell crab, kimchi, gochujang mayo 14.00

Venison carpaccio, pickled shimeji, baby beetroot, blackberry gel 13.50

Pork belly, squid, romesco sauce, sherry caramel popcorn 12.00

Mains

Orkney scallops, cranberry & chestnut butter, garlic roast potato 32.00

Halibut fillet, braised fennel, mussels, saffron beurre blanc 33.50

Grilled whole lemon sole, chicken butter sauce, tempura enoki 35.00

Madras coley & king prawn curry, basmati rice, poppadoms, raita 22.00

Linguini, king prawn, mussels, clams, chilli & brown crab butter 26.00 with ½ Lobster 50.00

Ox-Cheek, beef fat carrots, rainbow chard, salsify puree, beef fat crumb 38.00

Side Dishes

Mixed gordal & nocellara olives 4.50

Green beans, salsa verde 4.25

Rocket & parmesan 4.50

Chips, rosemary, thyme & lime salt 4.75

Garlic roasted potatoes 4.50

Classic mixed salad 4.00



Please notify your server of any **allergies** or dietary restrictions. A list of allergens is available upon request. **Discretionary service charge of 10%** will be added to the bill, all of which goes to staff that helped you enjoy your meal

A vertical decorative border on the right side of the page features various illustrations of seafood, including a lobster, a crab, a scallop, a fish, and a shell, along with nautical symbols like a compass rose and a ship's wheel.