



STARTERS

INVERAWE SCOTTISH SMOKED SALMON from the trolley with classic accompaniments	£15.00
STEAMED LASAGNE OF CORNISH CRAB lilliput capers, tarragon butter sauce	£17.00
SALAD OF JERUSALEM ARTICHOKES (V) beetroot, avocado, pickled mushrooms	£10.00
RABBIT BALLOTINE wasabi mayo, peas, roasted almonds, choy sum	£14.00
SAUTÉED SCALLOPS banana plantain, black pudding, parsnip purée	£16.00
PROVENCE FIGS jamón ibérico, gorgonzola cheese, lotus root	£14.00

MAINS

GRILLED WHOLE DOVER SOLE heritage potatoes, capers, brown butter sauce	£38.00
PAN FRIED CORNISH JOHN DORY pea purée, caramelized endive, shrimp curry and raisin vinaigrette	£28.00
RACK OF SALT MARSH LAMB roast carrots, artichokes, beetroot puree, pickled mushrooms	£28.00
ROAST CORNISH COD borlotti beans, mousserons, lavender, shrimp, Nantaise sauce	£26.00
FILLET OF BRECHIN BEEF wild boar tortelloni, artichokes, potato Anna, cipollini onions	£35.00
RISOTTO OF SUMMER TRUFFLE (V) peas and broad beans, mascarpone, Wye Valley asparagus	£16.00
CHEF'S SPECIAL	Please ask
Seasonal greens	£4.00
Double fried hand cut chips	£4.50
Sautéed new potatoes	£4.50

Head Chef - Adebola Adeshina

A discretionary 12.5% service added. Alternative vegetarian dishes are available.

With produce purchased daily, please understand if some dishes are unavailable.

Allergies and dietary requirements can be accommodated if advised in advance.