

STARTERS

Carlingford Irish Oysters half dozen/dozen Homemade shallot vinegar & tabasco	12.00/24.00
Native Oysters half dozen/dozen Homemade shallot vinegar & tabasco	14.00/28.00
Lobster Bisque Scented with Armagnac & brown shrimp bonbon	12.50
Hand Carved Scottish Salmon Oak Smoked Capers, parsley, egg, soda bread croutons, crème fraîche, caviar & lemon oil	13.50
Scottish Lobster Isle of Harris Mango, pickled cucumber & curry dressing	18.50
Hand Dived Orkney Scallop Roasted scallop with homemade tea smoked bacon, celeriac & apple	15.50
Dressed Dorset Crab Lemon crème fraîche, soft boiled hens' egg & crispy sour dough	14.00
Sautéed Foie Gras Marinated pineapple & spiced bread	16.50
Paupiette of Brixham Lemon Sole Stuffed with oak smoked salmon & chives	15.00
Crispy Filo Cannelloni Goats' cheese & salt baked beetroot	11.50
Carpaccio of Forest Mushrooms Dry feta, walnut & orange dressing	12.00

Please note some dishes may contain celery, msg, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites). For more information please ask your waiter.
All of the above prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
Denotes dish is gluten free, please note most dishes can be modified to contain no gluten

MAINS

Fish of the Day Chefs seasonal choice	Market Price
Dover Sole Brixham Served on or off the bone, grilled, pan fried or poached in Champagne sauce	37.00
Cornish Skate Wing Bideford Brown parsley butter & capers	19.50
Whole Cornish Plaice Newlyn Samphire & seaweed butter	17.50
Scottish Lobster Thermidor Isle of Harris In a rich creamy sauce, gruyere, cognac & tomato	37.00
Wild Scottish Halibut Roasted Chantenay carrots, black cabbage & burgundy jus	29.00
Wild Line Caught Sea Bass La Rochelle Artichoke barigoule & tomato vierge	28.50
Roasted Breast of Yorkshire Grouse Salt baked celeriac & Madeira jus	28.00
Roasted Fillet of Longhorn Beef Wild mushroom gratin & truffle jus	32.00
Grilled Kentish Lamb Cutlet Provençal vegetable & Rosemary jus	28.00
Aubergine Cannelloni Baby artichoke, black olive, red pepper essence	16.50
Curry Glazed Cauliflower Black quinoa, lime pickle, cucumber ketchup, poppadum & coriander	18.50
Fried Fish In beer batter, panko crumbs or matzo meal	
Peterhead Cod	17.50
Peterhead Haddock	16.50
Newlyn Plaice Fillet	17.50
SIDES	
Hand Cut Chips	4.50
New Potatoes	4.25
Mash Potatoes	4.25
Truffle & Parmesan Chips	6.75
Mixed Green Salad	4.50
Broccoli	4.25
Fine Green Beans	4.25
Tomato, Onion Salad	4.50
Creamed Spinach	5.00
Mushy Peas	4.00

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