



Starters

Carlingford Oysters half dozen / dozen 12/24 Homemade shallot vinegar and tabasco	
Lobster Bisque Scented with Armagnac, brown shrimp bonbon	12.50
Hand Carved Scottish Oak Smoked Salmon Capers, parsley, egg, soda bread croutons, crème fraîche, caviar, lemon oil	13.50
Dressed Dorset Crab Lemon crème fraîche, soft boiled hens' egg, crispy sourdough	14.00
Crispy Filo Cannelloni Goat cheese, salt baked beetroot	11.50

Mains

Brixham Dover Sole On or off the bone, grilled, pan fried or poached in Champagne sauce	37.00
Bideford Cornish Skate Wing Brown parsley butter and capers	19.50
La Rochelle Wild Line Caught Sea Bass 28.50 Artichoke barigoule, tomato vierge	
Roasted Brest of Yorkshire Grouse Salt baked celeriac, Madeira jus	28.00
Curry Glazed Cauliflower Black quinoa, lime pickle, cucumber ketchup, poppadum, coriander	18.50

Sides

Hand Cut Chips	4.50
New Potatoes	4.25
Mash Potatoes	4.25
Truffle & Parmesan Chips	6.75
Mixed, Green, Tomato & Onion Salad	4.50
Broccoli	4.25
Fine Green Beans	4.25
Creamed Spinach	5.00

Starters (£8.95)

Oyster Tasting (3) Shallot vinegar, sweet chilli, tempura and soy sauce
Scottish Oak Smoked Salmon Capers, parsley, egg, soda bread croutons, crème fraîche, caviar, lemon oil
Scottish Lobster Omelette Glazed with lobster bisque
Soup of the Day Seasonal vegetables
Heritage Tomato Salad Peppered goat cheese
Prawns & Crab Risotto starter/main Lemon, parmesan
Steak Tartare starter/main Confit egg yolk
Eggs benedict starter/main Hollandaise sauce
Eggs royale starter/main Scottish smoked salmon

Mains (£19.50)

Newlyn Cornish Plaice Samphire, seaweed butter
Mixed Fish Grill Chef's selection
Full English Eggs as you like them
Slow Roast of Longhorn Beef With all the trimmings and gravy
Roast Free Range Chicken With all the trimmings and gravy
Steak & Chips
Mushrooms Tagliatelle Truffle essence, parmesan
Fish and Chips In beer batter, panko crumbs or matzo meal
Peterhead Cod
Peterhead Haddock
Newlyn Plaice

**Bottomless Prosecco or Bloody Mary for
£20 when you order 2 courses from the
A la Carte Menu or Brunch Menu.**

Enjoy!

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