

Starters

*	Curried Sweet Potato Velouté Onion Bhaji Yoghurt	D G V	9
*	Citrus Cured Sea Trout Crème Fraiche Beetroot Dill	D	11
	Orkney Scallop Cucumber Nahm Jim Red Thai Broth Coconut		17
	Cornish Mackerel Gazpacho Chorizo Olive Oil & Lemon Verbena Sorbet	G	13
	Beef Carpaccio Shimeji Mushrooms Bone Marrow Aioli Cured Yolk	G	14
*	Crispy Pig's Cheek Chilli Fennel Apple Calvados	G	10
	Artichoke Chawanmushi Oyster Mushroom Artichoke Caramel Summer Truffle	Ve	14

Mains

*	Sea Bream Clams Bok Choi Citrus Pearls Lemon Grass Sauce		24
	Stone Bass Baby Leeks Saffron Potato Caviar Tempura Mussels Split Parsley Sauce	D G	28
	Halibut Sarladaise Fennel Crayfish & Halibut Mousse Lemon & Basil Dressing	D G	38
*	BBQ Lamb Neck Fillets Aubergine Smoked Hay Crème Fraiche Dukkah Pomegranate	D N	24
	Treacle Cured Fillet of Beef Lyonnais Potato Terrine Capers Cured Egg Yolk Truffle Nasturtium Crispy Shallots	D	38
	Duck Breast (pink) Sweet Potato Terrine Kimchi Confit Duck BBQ Corn Hoi Sin Glaze	D G	34
*	Sweet Potato & Ricotta Raviolo Baby Leeks Stilton Espuma Chargrilled Sweet Potato Parsley Oil	D G V	21
Sides	6 Triple Cooked Chips Truffle Mayo Parmesan		D V
	Caesar Salad Crispy Anchovies Parmesan		D G V
	Mash Lovage Oil		D V
	Chilli Roasted Tenderstem Broccoli		V
	Jersey Royal Potatoes Black Garlic Emulsion		V

please inform your server of any dietary requirements | Vegan Menu available on request
a discretionary 12.5% service charge will be added to your bill - thank you

D contains dairy

G contains gluten

N contains nuts

V vegetarian

Ve vegan

Desserts

	Milk Chocolate Cremeux	D G V	14
	Chocolate Crepe Sherry Caramel Coffee Mousse		
*	Lemon Meringue Tart	D G V	12
	Basil Curd Strawberry & Yuzu Ice Cream		
*	All Chocolate Profiterole	D G N V	11
	Red Current Elderflower Sichuan Peppercorns Hazelnuts		
	Lychee Parfait	D	13
	Grapefruit Rose Pavlova Hibiscus Jelly		
	Pistachio Sponge	G N Ve	12
	Pistachio Glass Marzipan Melon Sorbet		
*	Selection of World Cheeses with Chutney & Biscuits	D G N	
	Three Cheeses		10
	Five Cheeses		15
	Assiette of Desserts for Two	D G N	27
	Chef's Selection of Desserts		

Flights

*a Trio of
Sommelier's Selection*

Sweet Wines - 25 ml measures	9
Premium Sweet Wines - 25 ml measures	18
Ports - 25 ml measures	12.5
Dry Gonzales Byass Sherries - 50 ml measures	10

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* Fixed Price Menu *

Please make your server aware if you wish to order from this menu
The dishes available are marked with an *

Lunch

Thursday - Sunday

2 Course	27
3 Course	34

Dinner

Wednesday - Friday

2 Course	30
3 Course	38



JOIN The Club



Collect Points
For Money Off
Your Bill

WELCOME
REWARD

£5 OFF
YOUR MEAL
TODAY