

**Caesar Salad** £9

**Cornish Shellfish & Shrimp Bisque** £9

**Jerusalem Artichoke Soup** £8

**Yellowtail Sashimi, Wasabi, Soy** £21

**Beef Carpaccio, Caper, Preserved Lemon, Rocket** £18

**Jamón “Ibérico de Bellota”, Tomato Bruschetta** £32

**Cornish Crab, Brown Crab Mayonnaise, Melba Toast** £20

**Scottish Smoked Salmon** £18

**Burrata, Grilled Aubergine, Red Pepper Dressing, Castel Franco** £18

**Linguini, Clams, Chilli, Garlic, Cherry Tomatoes** £22 / £28

**Risotto Nero, Sautéed Squid** £20 / £26

**Pan Fried Scallops, Cucumber, Ginger & Spring Onion Relish** £22

**Lobster Tempura, Sour Mango, Chilli, Nuoc Cham** £28

*Steak Diane, Wild Mushrooms* £35

*Market Fish (To Share) £38 Per Person*

*Grilled Galloway Rib Eye Steak, Watercress, Béarnaise Sauce (For Two)  
£75*

*Roasted Chateaubriand, Pommes Lyonnaise (For Two) £80*

**Lobster Spaghetti** £25 / £48

**Fillet of Wild Brill, Celeriac, Pied de Mouton Mushrooms** £36

**Goujons of Lemon Sole, Tartare Sauce** £26

**Wild Halibut, Sea Beet, Sea Purslane, Cucumber & Shrimp Beurre Blanc** £36

**Black Cod, Shitake, Bok Choi, Miso** £35

**Dover Sole, Grilled or Meunière** £39

**Calves Liver, Pommes Purée, Lyonnaise Onion, Bacon** £28

**Veal Ossobuco, Saffron Risotto, Gremolata** £34

**Duck Paillard, Endive Salad, Orange & Honey Dressing** £22

**Loin of Venison, Puy Lentils, Shallots, Salsify, Blackberry** £36

**Fillet of Cod, Barba di Frate, Cockle & Bacon chowder** £28

**Veal Milanese** £30

**Steak Tartare** £28

VEGETABLES £5

Broccoli, Chilli & Ginger  
Steamed Spinach

Buttered King Cabbage  
Pommes Frites

French Beans, Pickled Shallots  
Cornish New Potatoes