

Cornish Shellfish & Shrimp Bisque £10
Charlotte Potato & Leek Soup, Cheese Straws £9
Yellowtail Sashimi, Wasabi, Soy £22
Beef Carpaccio, Wild Treviso, Candied Walnuts, Stilton £19
Jamón “Ibérico de Bellota”, Tomato Bruschetta £36
Scottish Smoked Salmon £18
Linguini, Clams, Chilli, Garlic, Cherry Tomatoes £22 / £28
Watercress & Parmesan Risotto, Watercress Pesto £22 / £28
Seared Scallops, Goats Cheese & Lardo di Colonnata Tortellini, Sea Beet £26
Tiger Prawns, Sour Mango, Coriander & Chilli £20

SALADS

Caesar Salad, Grilled Chicken £18
Native Lobster Salad, Avocado, Artichoke, Broad Beans £28
Seared Tuna Niçoise £18
Cornish Crab, Charred Pineapple, Cucumber, Coconut, Chilli £24
Burrata, Grilled Courgette, Bresaola, Rocket Pesto £20

Lobster Spaghetti £25 / £48
Goujons of Lemon Sole, Tartare Sauce £26
Iberico Pork Secreto, Cavolo Nero, Padron Peppers, Sherry, Clams £32
Black Cod, Shitake, Bok Choi, Miso £37
Dover Sole, Grilled or Meunière £42
Roast Norfolk Black Chicken, Pommes Purée, Crispy Bacon £24
Roast Rack of Lamb, Sand Carrot Purée, Purple Carrots, Spring Greens £32
Chicken Paillard, Watercress, Fennel, Pomegranate, Sumac £20
Fillet of John Dory, Seaweed Butter, Grilled Leeks £38
Fillet of Halibut, Monk’s Beard, Cucumber & Shrimp Butter £38
Grilled Galloway Rib Eye Steak, Watercress, Béarnaise Sauce £39 / £78
The George Pie £18
Veal Milanese £32
Steak Tartare £28

VEGETABLES £6

Purple Sprouting Broccoli
Steamed Spinach

January King Cabbage
Pommes Frites

French Beans, Pickled Shallots
Anya New Potatoes