

Caesar Salad £9

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

Cornish Crab, Charred Pineapple, Cucumber, Coconut, Chilli £24

Scottish Smoked Salmon £18

Burrata, Grilled Courgette, Bresaola, Rocket Pesto £20

Tiger Prawns, Sour Mango, Coriander & Chilli £20

Watercress & Parmesan Risotto, Watercress Pesto £22/ £28

Seared Scallops, Goats Cheese & Lardo di Colonnata Tortellini, Sea Beet £26

Native Lobster Salad, Avocado, Artichoke, Broad Beans £28

Market Fish (To Share) £40 Per Person

*Grilled Galloway Rib Eye Steak, Watercress, Béarnaise Sauce (For Two)
£80*

Roasted Chateaubriand, Pommes Lyonnaise (For Two) £85

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

Lobster Spaghetti £25 / £48

Goujons of Lemon Sole, Tartare Sauce £26

Ibérico 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

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