

# MENU

Porthilly oysters with shallot vinegar or baked with lemon and parsley butter   one £6 / six £32

shellfish bisque, cognac, chive chantilly	£18
dressed Cornish crab, burnt lemon dressing, toasted sourdough	£28
hand-dived scallops, black pudding, clementine	£28
cep and prosciutto lasagne, Welsh winter truffle	£28
steak tartare, quail egg	£20
Jerusalem artichoke and puntarelle salad, sunflower seed purée	£18

brill, octopus carpaccio, saffron potatoes, chorizo hollandaise	£48
cod, winter squash gnocchi, brown shrimp, pickled kohlrabi	£44
line-caught sea bass, Thai green curry, cauliflower cream, coriander	£48
woodland pork, veal sweetbreads, parsnip mash, Madeira jus	£46
roast breast of pheasant, wild mushroom, ravioli, gewürztraminer sauce	£39
fillet of beef, duck liver, potato galette, truffle jus	£48
champagne risotto, aged Parmesan	£28

## sides £7

- creamed leeks and girolle mushroom bake
- sautéed potatoes, garlic butter
- buttered winter greens
- honey roasted heritage carrots and parsnips
- rocket and Parmesan salad
- mixed winter leaf salad, vinaigrette

Please let us know if you have any food allergies or dietary requirements