

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