

SNACKS

all 5

Marinated Olives
Boquerones Salsa Verde
Fried Artichokes, Sage



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PORTHILLY OYSTERS

4 each or six for 20

Natural, Shallot Vinaigrette
Battered, Tartare
Bloody Mary Granita

STARTERS

Isle of Wight Tomatoes, Tomato Vinegar, Buffalo Mozzarella, Basil, Almond & Watercress Pesto
Cornish Crab, Apple, Daikon Radish, Brown Crab Emulsion, Dill Oil
Hand Dived Scallop, Hazelnut Crust, Panzanella Salad
Cured Sea Trout, Orange, Carrot, Saffron
Rabbit Loin, Leg Croquette, Pickled Kohlrabi, Carrot Puree, Bitter Leaves
Ham & Chicken Terrine, Pickled Vegetables, Toasted Brioche

MAIN COURSE

Asparagus & Watercress Risotto, Pickled Girolles
Cod, Smoked Mussels, Asparagus, Squash, Parsley Sauce
Plaice, Potato, Leek, Champagne & Caviar Sauce
Roasted Monkfish, Chorizo & Red Pepper Puree, Spinach, Pomme Dauphine Chimichurri
Roasted Duck Breast, Spring Roll, Chilli Wing, Plums, Hoi Sin Jus
Featherblade of Beef, Asparagus, Broccoli Puree, Morels, Pickled Walnut, Peppercorn Sauce

sides all 5.0 each

Triple Cooked Chips New Potatoes Cabbage & Bacon Caesar Salad

DESSERT

Compressed Strawberries, Yoghurt Sorbet, Basil Chantilly, Meringue, White Chocolate Soil
Poached Pear, Honey Cake Sauternes Gel, Burnt Honey Ice Cream
Chocolate Mousse, Mascarpone Ice Cream, Cherry Gel, Chocolate Sponge
Roasted Pineapple, Rum Caramel, Coconut Battenberg, Coconut Sorbet
Cheese, Chutney, Grapes, Crackers +5.00, please ask your server for today's cheese

2 courses 50.00 / 3 courses 60.00

Not all ingredients are listed for each dish, if you do have any allergies or intolerances please inform your server.

A discretionary 12.5% service charge is applied to all bills

APERITIF

all 10

Aperol Spritz
Grapefruit & Elderflower Spritz
Citrus spritz

