

DINNER MENU

TO START

Sourdough with honey & olive oil butter 5

RAW

Salmon tartare, avocado, puffed rice, ponzu 17

Wild seabass crudo, jalapeno, yuzu & ginger dressing 18

Scallop crudo, clementine & yuzu 22 *

Selection of raw fish 29

STARTERS

Cornish crab raviolo, langoustine sauce 17

Heritage tomatoes, black olive crumble, basil 14

Steak tartare, potato waffle, cured egg yolk 19 *add truffle 9*

Stracciatella, caramelised flat peach & hazelnuts 15 *

Crispy fried egg, girolles, parmesan sauce 12 *add truffle 9*

Charred asparagus, pistachio salsa verde 17 (Vg) *

MAIN COURSES

Wild garlic risotto, asparagus & morels 22 *

Spatchcock poussin, fennel, mint & chilli 25 *

Roast cauliflower, piquillo peppers, caponata 18 (Vg) *

Steamed halibut, broccoli purée, sauce vierge, monk's beard 38 *

Wild seabass all'acqua pazza, courgette & green olives 37 *

Lamb cutlets, courgette & marjoram jus 42 *

Duck breast, coco beans & orange jus 34 *

TO SHARE

500g Chateaubriand, braised shallots, pica pau sauce 120 *
includes two sides of your choice

SIDES 8

Spring leaf salad *

Tenderstem broccoli (Vg) *

Rosemary roast potatoes (Vg)

Glazed sand carrots, mint *

* - Gluten free Vg -Vegan

Please inform your server of any food allergies or dietary restrictions.

While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.

A discretionary service charge of 13.5% will be added to your bill.