

| Starters                             |    | Caviar                                |     | Fish                                    |    | Simply Prepared                   |    |
|--------------------------------------|----|---------------------------------------|-----|-----------------------------------------|----|-----------------------------------|----|
| Tuna Tartare                         | 24 | Cheshire Mine Salted, 30g             | 100 | Cod & Chips                             | 26 | H. Forman's Salmon                | 24 |
| <i>Avocado, Radish, Ginger Sauce</i> |    | Imperial Oscietra, 30g                | 180 | <i>Sweet Pea Gribiche</i>               |    | Grilled Whole Lobster             | 52 |
| Crispy Salmon Sushi                  | 16 | Imperial Beluga, 30g                  | 400 | Sea Bass                                | 48 | Cornish Dover Sole                | 44 |
| <i>Chipotle Emulsion, Soy Glaze</i>  |    | <i>Traditional Garnishes</i>          |     | <i>Crusted with Nuts &amp; Seeds</i>    |    | Cornish Lamb Chops                | 32 |
| Heritage Beetroot Salad              | 13 | Egg Toast & Caviar                    | 38  | <i>Sweet &amp; Sour Jus</i>             |    | 28 Day Grassfed Beef Sirloin      | 36 |
| <i>Pickled &amp; Cured Beetroot</i>  |    | <i>Brioche Toast, Caviar, Herbs</i>   |     | Cornish Halibut                         | 39 | 28 Day Grassfed Fillet of Beef    | 43 |
| <i>Goats Cheese, Chervil</i>         |    | Egg Caviar                            | 38  | <i>New Onion, Pea &amp; Carrot Stew</i> |    | 28 Day Grassfed Ribeye            | 86 |
| <i>Black Pepper</i>                  |    | <i>Vodka Cream</i>                    |     | <i>Saffron</i>                          |    | For Two                           |    |
| Wye Valley Asparagus Salad           | 19 | Pasta, Pizza and Grains               |     | Slow Baked Salmon                       | 27 |                                   |    |
| <i>Hollandaise, Enoki Mushrooms</i>  |    | Tagliatelle                           | 19  | <i>Potato Purée, Spring Vegetables</i>  |    |                                   |    |
| Devonshire Crab Salad                | 19 | <i>Asparagus Pesto</i>                |     | <i>Basil Vinaigrette</i>                |    | Sides                             |    |
| <i>Snow Peas, Avocado</i>            |    | <i>Shiitake Mushrooms</i>             |     | Meat                                    |    | Chips                             | 5  |
| Thai Spiced Broccoli Soup            | 10 | Rigatoni & Meatballs                  | 20  | Grilled Chicken Sandwich                | 27 | Mashed Potatoes                   | 6  |
| <i>Coconut &amp; Lime</i>            |    | <i>Smoked Chilli-Tomato Sauce</i>     |     | <i>7 Grain Bread, Yuzu Pickles</i>      |    | Grilled Asparagus                 | 12 |
| Grilled Octopus                      | 23 | Black Truffle Pizza                   | 35  | <i>Chipotle Mayonnaise</i>              |    | <i>Lemon &amp; Chilli</i>         |    |
| <i>Smashed Potatoes</i>              |    | Fontina Cheese                        |     | <i>Avocado, Chips</i>                   |    | Roasted Cauliflower               | 8  |
| <i>Paprika Mayonnaise, Herbs</i>     |    | Spring Pea Pizza                      | 22  | Truffle Cheeseburger                    | 29 | <i>Grain Mustard Sauce, Herbs</i> |    |
| Salads                               |    | <i>Smoked Mozzarella</i>              |     | <i>Somerset Brie</i>                    |    | Spring Peas, Broad Beans          | 7  |
| <i>add Chicken</i>                   | 8  | <i>Pickled Chilli, Mint</i>           |     | <i>Black Truffle Mayonnaise</i>         |    | <i>Wild Leeks</i>                 |    |
| <i>add Salmon</i>                    | 12 | Tomato & Mozzarella Pizza             | 15  | <i>Yuzu Pickles, Chips</i>              |    | Wild Foraged Mushrooms            | 16 |
| <i>add Shrimp</i>                    | 15 | <i>Basil, Chilli Flakes</i>           |     | Parmesan Crusted Chicken                | 29 | <i>Garlic &amp; Sage Butter</i>   |    |
| Kale Salad                           | 12 | Brown Rice                            | 19  | <i>Artichokes, Lemon-Basil Sauce</i>    |    |                                   |    |
| <i>Spring Peas, Soft Boiled Egg</i>  |    | <i>Spring Vegetables, Salsa Verde</i> |     | Roasted Rack of Lamb                    | 35 |                                   |    |
| <i>Mint Vinaigrette</i>              |    |                                       |     | <i>Chilli Crumb, Haricot Vert</i>       |    |                                   |    |
| Mesclun & Tomato Salad               | 14 |                                       |     | <i>Braised Artichokes</i>               |    |                                   |    |
| <i>Avocado, Truffle Vinaigrette</i>  |    |                                       |     |                                         |    |                                   |    |
| Warm Shrimp Salad                    | 25 |                                       |     |                                         |    |                                   |    |
| <i>Tender Lettuce</i>                |    |                                       |     |                                         |    |                                   |    |
| <i>Avocado, Tomato</i>               |    |                                       |     |                                         |    |                                   |    |
| <i>Champagne Vinegar Dressing</i>    |    |                                       |     |                                         |    |                                   |    |

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

**Executive Chef:** Anshu Anghotra