

DINNER MENU

SELECTION OF BREAD & PRE-STARTER

STARTERS

CITRUS CURED SEA BASS Cornish Crab, Red Cabbage and Peanut 'Slaw', Charred Lime, Smoked Goats Curd	13
ROAST DUCK BREAST Spiced Oat and Treacle Cake, Roast Pumpkin, Toasted Seeds, Confit Leg, Pickled Mushrooms	12
SEARED HAND DIVED ORKNEY SCALLOPS Cep Mushroom and Parmesan Orzo, English Birch Syrup, Pernod Braised Celery	16
RABBIT AND MACADAMIA BALLOTINE Seared Foie Gras, Poached Peaches, Pain Perdu, Blood Peach Puree	10

MAIN COURSES

GRASS FED 50 DAY AGED SIRLOIN OF BEEF Smoked White Onion, Braised Short Rib, Sauce Soubise, Artichoke, Mushroom	33
PAN FRIED COD Seafood Agnolotti, Cumin and Tomato Bisque, Confit Fennel, Cherry Tomatoes	28
CORNISH TURBOT Saffron Poached Borlotti Beans, Miso Glazed Heritage Carrots, Coriander Yogurt	31
VENISON SADDLE Pickled Beetroot, Wood Sorrel, Crab Apple, Haunch and Juniper Sausage, Cocoa Nib Jus	30
CHEESE COURSE <i>(optional)</i> Truffled Waterloo, Roasted Fig	7

DESSERTS

GATEAUX OPERA Poached Plums, Hazelnut, Espresso Ice-Cream	10
LEMON VACHERIN Sicilian Lemon Curd, Vanilla Meringue, Lemon Sponge, Lemon Verbena Ice Cream	9
RASPBERRY SOUFFLE Raspberry Sorbet, Caramelized White Chocolate Sauce	12
CHEESES <i>(please ask for today's cheeses)</i> Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey	12

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)