



FOR THE TABLE

Brindisa Iberico paleta 22
Charentais melon, Espelette pepper

Summer vegetable crudités 12
ranch dressing

Sturia oscietra caviar (30g) blinis, 65
crème fraiche, chives

CRUSTACEA & MOLLUSCS

Shrimp mayonnaise on brioche 15
add 10g Oscietra caviar + 15

½ dozen Lindisfarne rock oyster 20
elderflower & shallot vinegar

Blow torched Orkney scallop 19
Isle of Wight tomatoes, tapenade, lovage

Brixham crab on toast 15
pickled fennel & dill

STARTERS

Gazpacho (vg) 9

Burrata 14
nectarine, chilli, pine nuts & basil (v)

Beef tartare 14
smoked mayonnaise, pickled shallots, parmesan

Duck liver parfait 13
pickled cherries, jelly, brioche

Salad of summer vegetables 12
truffle cream cheese, baby artichokes, girolles, leeks carrots, hazelnuts (vg)

Dill cured Loch Duart salmon 15
mustard & dill, Danish rye bread

Crispy duck salad 15/22
bok choy, kohlrabi Thai style chilli jam dressing, mint, coriander, peanuts

T O S H A R E

Baked sea bass, fennel salad, aubergine purée, 28pp
tomato & olive dressing

Sutton Hoo chicken, charred baby gem, ceasar 25pp
dressing, parmesan and truffle fries

M A I N S

Kerala monkfish curry 29
Andhra style spinach, coconut rice, chapatis

Steamed cod, seashore vegetables 26
broad beans, cucumber, brown shrimp butter

Lobster spaghetti 42
datterini tomatoes, chilli, parsley, garlic

Merryfield Farm duck breast 31
beetroot, pickled black berries, red chicory

Rigatoni 20
girolles, broad beans, parsley & garlic (vg)

Panisse, artichokes, courgettes 18
tomato chutney, hazelnut dukkha (vg)

Aged British grass-fed sirloin of beef 36
onion purée, bone marrow sauce, triple cooked chips

Josper grilled whole lobster 46
fennel salad, parsley & garlic butter, chips

Isle of Gigha halibut 38
Scottish girolles, baby leeks, brown butter & soy

Lamb rump 30
fennel, tomato chutney, samphire, hazelnuts

S I D E 5

Fries, sea salt (vg)

Isle of wight tomatoes, basil (vg)

Gem lettuce, ceasar dressing

New season's peas & broad beans, 42
harissa rose (vg)

Charred hispi cabbage, truffle vinaigrette 31
(vg)

New potatoes, butter & mint (v)

S A U C E S 2

Peppercorn

Bone marrow sauce

Smoked mayonnaise