

SEAFOOD AND STARTERS

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| <i>King crab, yuzu & lime 8 (each)</i> | <i>Steak tartare, beef dripping croûtons 16</i> | <i>Crab & potato cake, curry velouté 14</i> |
| <i>Raw Orkney scallops, pear & sorrel 16</i> | <i>Crudité selection, crackers & condiments 18</i> | <i>Crab on toast, brown crab & lemon butter 18</i> |
| <i>Isle of Skye langoustine, miso, berries 14</i> | | <i>Pork cheek terrine, apple purée 14</i> |

MAINS

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| <i>Shellfish linguine, sea herbs 26</i> | <i>Line caught sea bass, Fowey oyster, cucumber 32</i> | <i>Buccleuch Estate rib-eye, beef dripping chips, bonemarrow 32</i> |
| <i>Ox cheek tortellini, horseradish velouté 26</i> | | <i>South Coast John Dory, Coco de Paimpol, bordelaise 28</i> |

FISH AND MEAT ROASTED OVER EMBERS

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| <i>Roast chicken, trompettes, Albufera sauce 40 (to share)</i> | <i>Rose veal, Amalfi lemon & caper vinaigrette 32</i> | <i>Beef tomahawk 76 (to share)</i> |
| <i>Native lobster, white port bisque Half 20 / Whole 40</i> | <i>Saddleback pork two ways, charcuterie sauce 36 (to share)</i> | <i>South Coast turbot, Morecambe Bay shrimp 38 (to share)</i> |
| <i>Short rib, Montgomery cheddar, bonemarrow 32</i> | | <i>Daily market fish, selection of butter (market price)</i> |

VEGETABLES, ACCOMPLIMENTS AND SALADS

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| <i>Confit Basque peppers 12</i> | <i>Baby spinach, bottarga, shellfish vinaigrette, cauliflower hummus 14</i> | <i>Cos & nori 'Caesar' 12</i> |
| <i>Snow pea & iceberg, blue cheese 14</i> | | <i>Beef dripping chips, truffle & mushroom ketchup 12</i> |
| <i>Root vegetables & pheasant 12</i> | <i>New Forest wild mushrooms, smoked egg yolk 12</i> | <i>Onion flower, chive emulsion 12</i> |

*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.
A 12.5% discretionary service charge will be added to your bill.*