



Starters

Carlingford Oysters half dozen / dozen 12/24	
Homemade shallot vinegar and tabasco	
Lobster Bisque	12.50
Scented with Armagnac, brown shrimp bonbon	
Hand Carved Scottish Oak Smoked Salmon	13.50
Capers, parsley, egg, soda bread croutons, crème fraîche, caviar, lemon oil	
Dressed Dorset Crab	14.00
Lemon crème fraîche, soft boiled hens' egg, crispy sourdough	
Crispy Filo Cannelloni	11.50
Goat cheese, salt baked beetroot	

Mains

Brixham Dover Sole	37.00
On or off the bone, grilled, pan fried or poached in Champagne sauce	
Bideford Cornish Skate Wing	19.50
Brown parsley butter and capers	
La Rochelle Wild Line Caught Sea Bass 28.50	
Artichoke barigoule, tomato vierge	
Roasted Brest of Yorkshire Grouse	28.00
Salt baked celeriac, Madeira jus	
Curry Glazed Cauliflower	18.50
Black quinoa, lime pickle, cucumber ketchup, poppadum, coriander	

Sides

Hand Cut Chips	4.50
New Potatoes	4.25
Mash Potatoes	4.25
Truffle & Parmesan Chips	6.75
Mixed, Green, Tomato & Onion Salad	4.50
Broccoli	4.25
Fine Green Beans	4.25
Creamed Spinach	5.00

Starters (£8.95)

Oyster Tasting (3)
Shallot vinegar, sweet chilli, tempura and soy sauce
Scottish Oak Smoked Salmon
Capers, parsley, egg, soda bread croutons, crème fraîche, caviar, lemon oil
Scottish Lobster Omelette
Glazed with lobster bisque
Soup of the Day
Seasonal vegetables
Heritage Tomato Salad
Peppered goat cheese
Prawns & Crab Risotto starter/main
Lemon, parmesan
Steak Tartare starter/main
Confit egg yolk
Eggs benedict starter/main
Hollandaise sauce
Eggs royale starter/main
Scottish smoked salmon

Mains (£19.50)

Newlyn Cornish Plaice
Samphire, seaweed butter
Mixed Fish Grill
Chef's selection
Full English
Eggs as you like them
Slow Roast of Longhorn Beef
With all the trimmings and gravy
Roast Free Range Chicken
With all the trimmings and gravy
Steak & Chips
Mushrooms Tagliatelle
Truffle essence, parmesan
Fish and Chips
In beer batter, panko crumbs or matzo meal
Peterhead Cod
Peterhead Haddock
Newlyn Plaice

**Bottomless Prosecco or Bloody Mary for
£20 when you order 2 courses from the
A la Carte Menu or Brunch Menu.**

Enjoy!

Please note some dishes may contain celery, msg, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites). For more information please ask your waiter.
All of the above prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
Denotes dish is gluten free, please note most dishes can be modified to contain no gluten