

Starters

Carlingford Irish Oysters 2.40 each

Native Oyster 3.30 each

Homemade shallot vinegar and tabasco.

Hand carved Scottish Oak Smoked Salmon 14.00

*Capers, parsley, egg, soda bread croutons crème fraiche,
caviar and lemon oil*

Lobster Bisque 11.50

Scented with Armagnac and brown shrimp bonbon

Deep-fried Cornish Squid 9.50

Chilli and lime mayonnaise

Lemon Sole Paupiette 11.50

*Baked fillet of lemon sole stuffed with wild mushrooms
and Champagne sauce*

Longhorn Beef Fillet Tartare 14.00

*Confit egg yolk, pickled wild mushrooms, crispy shallot,
horseradish crème fraiche*

Prawns and Chorizo 9.00

Tomato and red onion on grilled sour dough

Shetland Scottish Mussels £7.50

Cooked in white wine and creamy parsley sauce

Hand Dived Orkney Scallop 14.50

*Jerusalem artichoke, homemade tea smoked bacon
and sticky bacon jus*

Dorset Crab 13.50

*Lemon crème fraiche, soft boiled hens egg
and crispy sour dough*

Scottish Lobster 16.50

Out of shell Mango, pickled cucumber and curry dressing

Mediterranean Seafood Salad 8.50

Selection of marinated seafood in a light oil dressing

Cheese and Charcuterie

Meat 11.50

Cheese 11.50

Combo 14.50

Roast Partridge 15.50

Fig chutney, autumn truffle, radicchio

Vegetable Tempura 8.75

Carrot soy dip

Ceps Galette 11.50

Parsley water and balsamic

Celeriac Velouté 11.00

Truffle beignet

Mains

Fish of the Day Market Price

Chef's seasonal choice

Dover Sole Devon Brixham 39.00

*Served on or off the bone, grilled, pan fried
or poached in Champagne sauce*

Cornish Skate 21.00

With brown parsley butter and capers

Cornish Plaice Fillet 17.50

In beer batter or panko crumb

Scottish Peterhead Cod 17.50

In beer batter

Scottish Peterhead Haddock 17.50

In beer batter

Poached Scottish Salmon 18.50

Samphire, seaweed butter, celery and leek

Roasted Scottish Halibut 26.50

Textures of parsnip & truffle butter sauce

Whole Scottish Lobster 39.50

Creamed kale, girolles mushroom, polenta and lobster jus

Scottish Lobster Omelette 18.50

Glazed with lobster bisque

Sea Bass Wild line caught £29.50

Butternut squash, sorrel, spring onion, cep cream

Roasted Fillet of Longhorn Beef 32.50

With wild mushroom gratin, charred shallot, truffle jus

Grilled Sirloin of Longhorn Beef 225g 26.00

Wild mushroom and shallot

Grilled Kentish Lamb Assiette 28.50

Sprout tops, chestnuts and rosemary jus

Roasted Dwarf Pumpkin 17.50

Pearl barley and goat cheese risotto

Curry Glazed Cauliflower 18.50

*Quinoa, lime pickle, cucumber ketchup,
Poppadum and coriander*

Sides

Hand Cut Chips 4.75

New Potatoes 4.75

Creamy Mashed Potato 4.75

Truffle & Parmesan Chips 7.50

Homemade Mushy Peas 2.75

Broccoli 4.75

Fine Green Beans 4.75

Creamed Spinach 5.00

Mixed or Green Salad 4.75

Tomato & Onion Salad 4.75

Brussels Sprouts 4.75

Lobster and Truffle Mash 8.50