



FRUITS De MER55

Oysters | Mussels | Razor Clams | Whelks | Parloude Clams | Tiger Prawns | Devon Brown Crab | Smoked Salmon | Pickled Herrings

CORNISH ROCK OYSTERS15 FOR 6/3 EACH

All Served with a charred lemon & shallot merlot vinaigrette

STARTERS

| | |
|---|---|
| ROAST BUTTERNUT SQUASH VELOUTÉ (V)8 | SEARED HAND DIVED SCALLOPS12 |
| Smoked goats curd with pumpkin seed & sage oil | Seared scallops, saffron and chorizo risotto & piquillo peppers |
| CORNISH COAST MUSSELS10 | SALAD OF HERITAGE BEETROOTS (V)8 |
| Tomato & fennel shallots, sea herbs served with charred sourdough | Buttermilk dressing, pickled mushrooms & truffle |
| CRISPY SALT & PEPPERED BABY SQUID9 | BEEF TARTARE10 |
| Soy & sesame dipping sauce | Nduja emulsion, hens yolk & toasted brioche |
| DUCK LIVER PARFAIT9 | GLAZED PORK RIBS9 |
| Pumpkin & date chutney with watercress & toasted brioche | Honey & ginger, crunchy Asian salad |
| BBQ TIGER PRAWNS11 | SEVERN & WYE SMOKED SALMON11 |
| Chilli, garlic & sourdough | Served with a dill crème fraîche, heritage radishes & lemon |
| JUNIPER CURED SEA TROUT10 | |
| Lime & gin granita with textures of cucumber | |

MAINS

| | |
|---|--|
| ROASTED LINE CAUGHT SEABASS FILLET26 | BBQ SUFFOLK CORNFED CHICKEN19 |
| Confit fennel, saffron potatoes, smoked tomatoes, artichoke with sauce vierge | Wild mushrooms & leeks |
| SEARED CALVES LIVER17 | RAVIOLI (V)16 |
| Red wine & shallot reduction, cured bacon, and creamed potatoes | Spinach and ricotta, wild mushroom and truffle cream |
| PAN ROASTED COD FILLET19 | HOUSE BURGER16 |
| Potato rosti, chestnut mushroom & onion ragu with onion velouté | 8oz burger, applewood cheese, gem lettuce, beef tomato & gherkin |
| LOBSTER CRAB & PRAWN TAGALLINI24 | HALLOUMI & PORTOBELLO MUSHROOM BURGER (V)14 |
| With chilli, garlic & smoked bisque | Served with red pepper salsa & pesto |
| | All burgers are served with French fries |

SIDES

PRICE PER SIDE4

Chunky chips | Parmesan and Truffle Fries | Dauphinoise Potatoes | Honey Glazed Carrots | Spinach Buttered or Garlic Creamed | Creamed Mash Potatoes
Garden Herb Salad | Roquette and Parmesan Salad | Green beans & shallots

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

(V) = Vegetarian



FROM THE JOSPER

LAND

| | | |
|---|----------|-------|
| FILLET BEEF | 200 280g | 27 34 |
| <i>The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.</i> | | |
| RIB EYE BEEF | 260 360g | 25 30 |
| <i>This cut has unique marbling that melts during cooking to give amazing flavour.</i> | | |
| BONE IN RIB EYE | 350g | 32 |
| <i>Bone in for an extra depth of flavour and larder trimmed for exceptional quality.</i> | | |
| SIRLOIN BEEF | 260 360g | 25 30 |
| <i>Rich with marbling, containing the perfect amount of fat to give exceptional flavour.</i> | | |
| T-BONE BEEF | 600g | 39 |
| <i>A juicy, thick and marbled sirloin married with a tender fillet.</i> | | |
| <i>Add half lobster or jumbo prawn</i> | | 21 15 |
| <i>All served with portobello mushroom, watercress, chunky or truffle chips, and choice of sauce</i> | | |

SEA

| | | |
|--|---------------------|-------|
| DOVER SOLE | GRILLED or MEUNIÈRE | 34 |
| NATIVE LOBSTER | HALF WHOLE | 22 39 |
| <i>(Thermidor or Garlic Butter)</i> | | |
| JUMBO PRAWNS | | 28 |
| <i>Cooked in garlic butter</i> | | |
| GRILLED MONKFISH & PRAWNS | | 26 |
| <i>All served with lemon, herbs & new potatoes</i> | | |

TO SHARE

Served with 2 sauces and 4 sides of your choice

| | | |
|---------------|------|----|
| CÔTE de BOEUF | 700g | 59 |
| CHATEAUBRIAND | 600g | 60 |
| RACK OF LAMB | | 55 |

Our beef is sourced from grass fed ethically reared herds that graze on the Scottish Highlands. It is dry aged for a minimum of 21 days to achieve the most tender and tasty cut possible. It is selected and hand cut for us by Scotland's Finest Butcher, supplier to Her Majesty the Queen.

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

(V) = Vegetarian