

## SEAFOOD AND STARTERS

*Quail, maitake mushroom,  
barley, peas, black garlic 12*

*White asparagus salad,  
almonds, passion fruit 12*

*Native lobster, aloe vera,  
potato & horseradish salad 19*

*Brixham crab, rose water,  
almond & Imperial caviar 22*

*Heritage tomato consommé  
spring vegetables,  
basil 12*

*King crab, yuzu  
& lime 8 (each)*

*Roasted Orkney scallop,  
braised morels,  
aged parmesan 15*

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## MAINS

*Creedy Carver duck breasts,  
apricot, Grelot onions,  
pickled Nashi pear 28*

*Creedy Carver chicken,  
sweetcorn, girolles 25*

*Wild garlic risotto,  
Dorset snails, Mrs Brown's  
black pudding 24*

*Ox cheek tortellini,  
horseradish velouté 24*

*Newlyn line caught cod, wild  
garlic pesto, roasted fennel,  
civet sauce 26*

*Shellfish linguine,  
sea herbs 26*

*Short rib, baby turnips,  
apple, Montgomery  
cheddar, bonemarrow 28*

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## FISH AND MEAT ROASTED OVER EMBERS

*10oz Buccleuch Estate  
rib-eye, chips 34*

*Cornish monkfish tail, fennel  
salad, confit lemon 29*

*Saddleback pork chop,  
charcuterie sauce 22*

*8oz Buccleuch Estate  
fillet, chips 38*

*Beef rib-eye tomahawk,  
red wine sauce 85 (to share)*

*South Coast halibut t-bone,  
citrus beurre blanc 32*

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## VEGETABLES AND ACCOMPANIMENTS

*Snow pea, iceberg,  
blue cheese 9*

*Confit Basque peppers,  
Colombino olive oil 7*

*Beef dripping chips,  
truffle & mushroom ketchup 7*

*Onion flower,  
chive emulsion 8*

*New Forest wild mushrooms,  
smoked egg yolk 12*

*English peas,  
confit shallots & lime 8*

*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.*