



# MENU

twice baked Lancashire bomb cheese soufflé with Welsh black truffle	£16
monkfish with ras el hanout and aubergine	£16
turbot with dashi broth	£18
Cornish fish bourride	£20
venison kofte with tabbouleh and raita	£16
steak tartare	£18
truffled chicken liver and foie gras parfait with honey bread	£20
veal sweetbreads with pig's head croustade and sauerkraut	£22

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cod with octopus, chickpeas and chorizo stew	£34
lemon sole with shrimp and dill sauce	£34
seabass with watercress sauce and smoked eel tortello	£38
Middle White pork loin with confit belly and Morcilla	£32
rack of lamb with shoulder, white beans and salsa verde	£34
fillet of beef with salt brisket hash, roast garlic and horseradish	£38
saag aloo with spiced cauliflower and pakora	£18

## sides £6

Cornish new potatoes
roasted beetroots with rosemary
spiced squash with tahini
mixed leaves with anchovy, garlic and chilli dressing