



MENU

twice baked Lancashire bomb cheese souffle with Welsh black truffle	£16
oysters with champ and salmon keta	£18
brill with octopus and olives	£18
Cornish fish bourride	£20
John Dory with dashi broth	£20
foie gras parfait with truffled butter and mustard fruit	£18
confit quail with carrot, sage and bacon	£18
steak tartare	£20
veal sweetbreads with pig's head croustade and sauerkraut	£22

cod with watercress sauce, leeks and mushroom	£34
halibut with sweetcorn and pak choi	£36
seabass with coco de paimpol and squash	£38
Middle White pork loin with crispy belly, baked beans and Morcilla	£32
venison loin with kofta and aubergine	£34
rack of lamb with braised shoulder and artichokes	£36
fillet of beef with stew and dumplings	£38
crepelle alla fiorentina	£22

sides £6

little gem with tomato aioli
Cornish new potatoes with romesco sauce
glazed carrots
chickpeas with peppers and kale
braised beetroot with crème fraîche and dill