



ANTI PASTI

kohlrabi, almond cream, English broad beans, bitter leaf salad £15

Portland crab tart, pickled celery, fine herbs £18

beetroot, macadamia cream, grapefruit, greenhouse leaves £15

lobster bisque, aioli, fennel £15



PRIMI

Isle of Wight tomato risotto, Ortiz anchovy dressing £16/£32

spaghetti alla chitarra, Cornish lobster, tomato, parsley, chilli £17.50/£35

scialatelli cacio e pepe £15/30



DA CONDIVIDERE

Peter Hannan's Glenarm Estate salt-aged beef rib, triple cooked chips, Bearnaise sauce £85

Cornish wild turbot, marinated tomato, Florentine fennel, herbs £80

Mr Clothiers lamb rack, ratatouille, putanesca dressing £70



SECONDI

Sandridge Farm pork belly, artichoke, new season garlic, salsa verdi £32

line-caught Cornish cod, mussel sauce, nduja, fennel, orange £32

Somerset Saxon chicken, parmesan cream, braised baby gem, anchovy £32

steamed hand-speared plaice, samphire, tomato, lemon vinaigrette £32



CROSTACEI BRITANNICI

St Austel Bay mussels, tomato, chilli, lemon £21 per plate

Scottish scallops, baked in the shell, tomato butter, parmesan & chilli £9 per piece

Cornish shellfish hot pot, cockles & clams, lardo di collonata, shallots & lemon £25 per plate

CONTORNI £5

Jersey Royals

roasted courgettes, parmesan

British salad leaves, mustard dressing

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of our team.