

Caviar	
Cheshire Mine Salted, 30g	115
Imperial Oscietra, 30g	170
Imperial Beluga, 30g	360
<i>Traditional Garnishes 481 Kcal</i>	
Egg Toast Caviar	47
<i>Imperial Oscietra Gold, Herbs 133 Kcal</i>	

Starters	
Maldera Burrata (v)	25
<i>Pumpkin Seed Gremolata</i>	
<i>Rocket, Grilled Sourdough Bread 702 Kcal</i>	
Grilled Avocado with Crab	24
<i>Wasabi, White Soy 338 Kcal</i>	
Butternut Squash Soup (v)	20
<i>Parmesan Cheese Foam</i>	
<i>Sunflower Seed 464 Kcal</i>	
Fragrant Chicken Soup	20
<i>Coconut Milk</i>	
<i>Served with Jasmine Rice 299 Kcal</i>	

Crudo	
Crispy Sushi Selection	28
<i>Tuna, Scallop, Hamachi</i>	
<i>Salmon, Avocado</i>	
<i>Chipotle Emulsion, Soy Glaze 464 Kcal</i>	
Scottish Salmon Sashimi	25
<i>Golden Garlic & Sesame Crumb</i>	
<i>Lemon & Soy 319 Kcal</i>	
Yellowfin Tuna Tartare	33
<i>Avocado, Radish, Ginger Sauce 361 Kcal</i>	
Cornwall Scallop Carpaccio	27
<i>Pickled Cucumber, Shisho</i>	
<i>Kombu Brine 151 Kcal</i>	
Sashimi Selection	36/70
<i>Tuna, Salmon, Hamachi, Wasabi</i>	
<i>Ginger, Spicy White Ponzu 336/ 552 Kcal</i>	
Hereford Beef Tartare	32
<i>Kimchi, Avocado, Sesame Seeds 245 Kcal</i>	

Salads	
Chicory & Seasonal Citrus (v)	25
<i>Gorgonzola Dolce Cheese, Basil 278 Kcal</i>	
Molyneux Farm Kale (ve)	24
<i>Avocado, Mint, Sunflower Seeds</i>	
<i>Dijon Mustard Dressing 301 Kcal</i>	
Warm Shrimp	35
<i>Tender Lettuce, Avocado, Tomato</i>	
<i>Champagne Vinegar Dressing 329 Kcal</i>	
Crispy Squid	25
<i>Ginger, Papaya & Cashew 308 Kcal</i>	
Spicy Thai Slaw (v)	20
<i>Asian Pear, Mint, Crispy Shallot 124 Kcal</i>	
<i>add French Organic Chicken</i>	26
<i>add Scottish Salmon</i>	26
<i>add Atlantic Prawns</i>	26
<i>add Organic Firm Tofu</i>	17

Pasta, Pizza & Toast	
Three Cheese Agnolotti Pasta (v)	29
<i>Fontina, Ricotta, Mozzarella &</i>	
<i>Parmesan Cheese, Tomato sauce 336 Kcal</i>	
Glazed Blue Lobster E-Fu	52/104
<i>Longevity Noodles, Ginger</i>	
<i>Scallion, Green Chili 478/ 956 Kcal</i>	

Tomato & Mozzarella Pizza (v)	28
<i>Basil, Chilli Flakes 773 Kca</i>	
Black Truffle Pizza (v)	42
<i>Fontina Cheese 808 Kcal</i>	
Spinach & Herb Pizza (v)	28
<i>Lemon, Olive Oil 1,004 Kcal</i>	
Broccoli Rabe Toast (ve)	19
<i>Spicy Mint Pesto 321 Kcal</i>	
Warm Mushroom Toast (ve)	23
<i>Sunflower Seeds, Kumquat 395 Kcal</i>	

Fish	
Cod & Chips	38
<i>Crunchy Potatoes</i>	
<i>Gribiche Sauce 767 Kcal</i>	
Seared Scottish Salmon	45
<i>Butternut Squash-Lime Infusion</i>	
<i>Caramelised Squash, Chilli Crisp 762 Kcal</i>	
Shrimp Burger	33
<i>Sriracha Mayonnaise, Shiso</i>	
<i>Fresh Cucumber 875 Kcal</i>	

Meat	
Parmesan Crusted Chicken	43
<i>Artichoke, Lemon-Basil Sauce 901 Kcal</i>	
Truffle Cheeseburger	45
<i>Somerset Brie, Yuzu Pickles</i>	
<i>Black Truffle Mayonnaise 1,636 Kcal</i>	
Crispy Chicken Burger	32
<i>Calabrian Chilli Mayonnaise</i>	
<i>Yuzu Pickles 808 Kcal</i>	
NY Strip Steak au Poivre	45
<i>Crusted Hereford Beef Sirloin, French Fries</i>	
<i>Grainy Mustard 958 Kcal</i>	

Vegetarian	
Tender Autumn Vegetables (ve)	28
<i>Green Curry, Red Quinoa, Lime</i>	
<i>Shiso & Basil Cress 183 Kcal</i>	
Artichoke & Fragrant Cous Cous (ve)	30
<i>Spiced Autumn Vegetables</i>	
<i>Persian Cucumber, Ras El Hanout 583 Kcal</i>	
Whole Roasted Cauliflower (v)	28
<i>Grain Mustard Sauce, Herbs 694 Kcal</i>	

Simply Prepared	
<i>Served with Padrón Peppers & Sriracha Emulsion</i>	
Scottish Salmon 160g	41
<i>466 Kcal</i>	
Cornish Sea Bass 160g	52
<i>193 Kcal</i>	
Cornish Dover Sole 700g	84
<i>566 Kcal</i>	
Scottish Blue Lobster 700g	100
<i>254 Kcal</i>	
Cornish Lamb Chops 250g	50
<i>564 Kcal</i>	
Sakura Wagyu Sirloin 200g	84
<i>675 Kcal</i>	
Hereford Beef Fillet180g	72
<i>657 Kcal</i>	

Sides	
Chips (ve)	12
<i>459 Kcal</i>	
Mashed Potatoes (v)	11
<i>281 Kcal</i>	
Roasted Brussels Sprouts (v)	12
<i>Poblano Chilli Emulsion</i>	
<i>Pecorino Cheese 256 Kcal</i>	
Glazed Japanese Aubergine (ve)	12
<i>White Miso, Toasted Sesame 144 Kcal</i>	
Half Roasted Cauliflower	16.5
<i>Grain Mustard Sauce, Herbs 347 Kcal</i>	
Ginger Fried Rice	15
<i>Golden Sunny Side Up Egg 580 Kcal</i>	

Executive Chef
Ramiro Lafuente Martínez

Please inform us of any allergies and / or dietary requirements.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.