



From our Raw Bar

- Bobby's Selection of Oysters 4-5
 Trio of Dressed Oysters 18
 Caviar cornbread, crème fraîche & chives
 Oscietra 30g/125g 95/395
 Royal Oscietra 30g/125g 145/550

Starters

- English Asparagus brown butter hollandaise 14
 Burrata sea vegetables & salsa verde 15
 White Asparagus morels, black garlic & seaweed 17
 Ceviche of Trout Korean sauce & pear granita 16
 Cornish Crab white asparagus & macadamia 19
 Chargrilled Galician Octopus aubergine & Japanese mushrooms 19
 Garden Peas bacon lardons & slow cooked egg 14
 Country Style Pork Terrine white asparagus & red pepper 17
 Steak Tartare English wasabi & smoked greens 18

Mains

- Chargrilled Cauliflower zhoug & ricotta 22
 Parmesan Gnocchi* morel mushrooms & red pepper 24
 Confit Cod hispi cabbage, lemon & capers 30
 Monkfish fennel, apple & barley miso 38
 Roasted Turbot Tokyo turnips & Champagne beurre blanc 42
 Roast Chicken kohlrabi XO & Perigord black truffle 31
 Iberico Pork collard greens, spiced crumb & Sichuan jus 35
 BBQ Welsh Lamb purple carrots 37
 Galician Beef Fillet wild garlic & chargrilled asparagus 45
 A5 Japanese Wagyu & English Wasabi 85

Sides

- Tender Leaves radishes & shallots 5
 Confit Cabbage blood orange 6
 Wild Garlic Mac & Cheese* 6
 Sprouting Broccoli crème fraîche & bottarga 6
 French Fries (add Firehouse Hot Sauce 2) 5
 Tim's Anchovy Potatoes 6
 Black Truffle & Cheese Fries 14

Head Chef
 Richard Foster

*Dish contains unpasteurised cheese. A discretionary service charge of 15% will be added to your bill.
 If you have any allergies or intolerances and require assistance in choosing a suitable dish please let us know.

Executive Chef
 Nuno Mendes