



## From our Raw Bar

Bobby's Selection of Oysters 4.5  
 Trio of Dressed Oysters 18  
 The Watchtower 80

Caviar cornbread, crème fraîche & chives  
 Oscietra 30g/125g 95/395  
 Royal Oscietra 30g/125g 145/550

## Starters

English Asparagus brown butter hollandaise 15  
 Burrata sea vegetables & salsa verde 15  
 White Asparagus morels, black garlic & seaweed 17  
 Trout Ceviche Korean sauce & pear granita 16  
 Smoked Eel horseradish & warm potato salad 17  
 Galician Octopus aubergine & Japanese mushrooms 19  
 Cornish Crab white asparagus & macadamia 22  
 Garden Peas bacon lardons & slow cooked egg 14  
 Cantabrian Anchovy cauliflower & lardo 16  
 Steak Tartare English wasabi & smoked greens 18

## Mains

Chargrilled Cauliflower zhoug & ricotta 22  
 Parmesan Gnocchi\* morel mushrooms & red pepper 24  
 Glazed Cod white asparagus & XO crab bisque 30  
 Monkfish fennel, apple & barley miso 38  
 Roasted Turbot turnips & Champagne beurre blanc 42  
 Roast Chicken petits pois à la française 32  
 Iberico Pork Pluma almond mole 36  
 BBQ Lamb cucumber & mint 37  
 Rib Eye Steak jalapeno béarnaise 40  
 Beef Fillet wild garlic & chargrilled asparagus 45  
 A5 Japanese Wagyu & English Wasabi 85

## Sides

Tender Leaves radishes & shallots 5  
 Tomato Salad 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