

GROUP DINING MENU

£75 per person

Available Monday – Thursday

STARTERS

Salmon tartare

avocado, chilli and garlic dressing, sesame crisp

Sea bass crudo

yuzu kosho and apple ponzu

Puglian burrata

smoked ancho peppers, heritage tomatoes and basil

Delica pumpkin risotto

toasted seeds, crispy sage and brown butter



MAINS

Roasted fillet of cod

crispy chorizo rosti and cauliflower purée

Fillet of sea bream

Sicilian caponata

Blackened miso salmon

grilled maitake mushroom, lemongrass and citrus dashi

Cornish Red chicken breast

confit wing, roasted carrot and tarragon jus



DESSERTS

Scott's pear Tarte Tatin

vanilla ice cream

Madagascan vanilla cheesecake

with blackberries

Seasonal fruit plate

with sorbet

Selection of three cheeses

with biscuits and homemade chutney

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2. Includes VAT. Vaping is not permitted.

GROUP DINING MENU

£95 per person

STARTERS

Baked spiced crab
garlic and herb toast

Delica pumpkin risotto
toasted seeds, crispy sage and brown butter

Sea bass crudo
yuzu kosho and apple Ponzu

Scott's smoked salmon
pickled cucumber, shallots
and horseradish creme fraiche



MAINS

Roast fillet of cod
crispy chorizo rosti and cauliflower purée

Blackened miso salmon
grilled maitake mushroom,
lemongrass and citrus dashi

Dry-aged rib eye steak
béarnaise sauce and chips

Pan-fried skate wing
chimichurri butter



DESSERTS

Chocolate and miso
caramel mille-feuille
milk ice cream

Seasonal fruit plate
with sorbet

Madagascan vanilla
cheesecake
with blackberries

Selection of three cheeses
with biscuits and homemade chutney

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GROUP DINING MENU

£125 per person

Oysters

Mixed oysters with spicy sausage six £30.00 / dozen £60.00

STARTERS

Devon crab

green apple remoulade and lemon mayonnaise

Seared scallops in the shell

Kimchi butter, and nori furikake

Puglian burrata

smoked ancho peppers, heritage tomatoes and basil

Spicy salmon tartare

avocado, chilli and garlic dressing, sesame crisps



CAVIAR

Platinum

20g £65.00 / 30g £95.00 / 50g £150

Oscietra

20g £80.00 / 30g £120.00 / 50g £195.00



MAINS

Pan-fried skate wing

chimichurri butter

Whole grilled lobster

garlic butter and seashore herbs and chips

Fillet of sea bream

Sicilian caponata

Dry-aged rib eye steak

béarnaise sauce and chips



DESSERTS

Paris-Brest

pistachio ice cream and hot chocolate sauce

Pear Tarte Tatin

vanilla ice cream

Selection of three cheeses

with biscuits and homemade chutney

Seasonal fruit plate

with sorbet

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