



*November  
Sample Menu*

Cooley Oyster, Sea Buckthorn, Wild Fennel	ea 5
Chopped Tuna, Rice Cake, Perilla	ea 5
Pickles & Ferments	6
Cauliflower Tempura, Smoked Honey Aioli	8
Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho	10
Delica Pumpkin, Whipped Tahini, Sichuan Crumb	13
Cornish Bluefin Tuna Crudo, Smoked Tomato Vinegar	16
Isle of Mull Scallop, Jerusalem Artichoke, Black Truffle	16
Smoked Devonshire Eel, Haricot Beans, Coriander	17
Fried Haddock Bun, Sriracha, Tartare Sauce	17
Celeriac Char Siu, Burnt Onion & Bergamont	20
Grilled Brixham Squid, Purple Sprouting Broccoli, Burnt Ginger	23
Scottish Ceps, Fresh Pasta, Brown Shrimp	25
Roast Cod, Almond, Hispi, Buddha Palm	29
Wood-Grilled Cornish Bluefin Tuna, Wild Peppercorn Sauce <sup>400g</sup>	70
Wood-Grilled Belted Galloway Rib Eye, Smoked Tallow <sup>900g</sup>	90
Rosemary & Green Olive Focaccia	5
Winter Leaves, Elderflower Champagne Vinaigrette	6
French Fries	6

*Please notify staff of any allergies or dietary requirements.*