



STARTERS

Confit Wood Pigeon Salad / piccalilli, pickled grapes (gf)	11.50
Sea Bream Tartare / capers, gherkins, lime powder (gf)	11.50
Steamed Hand Dive Scallops / seaweed, cucumber, dill cream (gf)	15.50
Pickled and Barbecued Cornish Mackerel / wasabi, yoghurt, beetroots (gf)	10.50
Crispy Chilli Duck / fennel salad, bean sprout (gf)	10.50
Salmon Tartare / wasabi yoghurt, pickled baby radish, croutons	10.50
Grilled Artichoke / pine nuts, confit tomatoes, mint (vg/gf)	9.50

MAINS

Lamb Rump / carrot purée, young carrots, charred spring onion (gf)	24.50
Poached Salmon Fillet / peas, broad beans, green asparagus (gf)	24.50
Skylon Classic 8oz burger / gherkins, tomato, triple cooked chips	17.50
Traditional Skylon Haddock and triple cooked chips / homemade tartare sauce	20.00
Poached Cornish Pollock / crushed peas, mussel and saffron cream (gf)	19.50
Coq au Vin / parsley mash, red wine jus	19.50
Roasted Cauliflower Steak / raisins, hazelnut, pickle, radish, mange tout (vg)	16.50
Summer Vegetarian Curry / lime rice and mango chutney (vg/gf)	16.50

TO SHARE

Roast 1 kg of Dry Aged Rib of Beef	
Sauce Béarnaise / seasonal salad / triple cooked chips (gf)	35PP
Roasted Whole Dover Sole	
Sauté potatoes / green beans / Cornish mussels and saffron cream (gf)	35PP

SIDES

Rosemary Salted Fries (vg)	4.50
Gem Heart with soya and Mooli Dressing (vg)	4.50
Orange and Tarragon Glazed Carrots (v)	4.50
Buttered Green Beans (v)	4.50

DESSERT

Black Forest / cherry granita and fresh cherries (v/gf)	8.00
Lemon Strawberry Sponge / mascarpone cream and watermelon jus (v)	8.00
Blackberry Panna Cotta / roasted plums with blackberry sorbet (vg/gf)	8.00
Peach Melba / coyo, raspberries and buckwheat biscuit (vg/gf)	7.00
Roasted Pineapple / caramel glaze, chilli lime sorbet (vg/gf)	7.00
Classic Crème Brûlée (gf)	7.00

Classic Wine Pairing with 3 Courses	29PP
Premium Wine Pairing with 3 Courses	42PP

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*