

..... RAW	
Yellowtail Ceviche , Avocado, Orange Dressing	18
Tuna Tartare , Ponzu, Avocado	20
Steak Tartare , Pommes Allumettes	28
Cornish Crab , Apple, Frisse	24
Jamón “Ibérico de Bellota,” Tomato Bruschetta	43
Scottish Smoked Salmon	18

..... SALADS	
Caesar Salad	10
Chicken Caesar Salad	18
Roasted Carrots , Honey Yoghurt, Granola	18
Shaved Cauliflower Salad , Parmesan, Spiced Almonds	18
George Chopped Salad , Apple, Fennel, Avocado, Cos, Honey Mustard Dressing	16

..... STARTERS	
Sweetcorn Soup , Cornish Crab, Crème Fraiche	10
Tempura Squid , Charred Lime, Chilli Jam	18
Burrata , Roasted Balsamic Peaches	20
Lobster & Prawn Cocktail	32
Scallops , Cauliflower Puree, Shellfish Butter	28

CAVIAR

Exmoor Caviar

30g 100 50g 175

LUNCH TROLLEY

Monday , Steamed Salmon, George Salad	28
Tuesday , Roasted Lamb Saddle	32
Wednesday , Vitello Tonnato	28
Thursday , Roast Chicken, Baked Aubergine, Sumac & Pomegranate Yoghurt	28
Friday , Braised Monkfish, Polenta	30
Sunday , Roast Beef, Roast Potatoes, Cabbage, Yorkshire Pudding	32

PASTA & RICE

Risotto Milanese	24
Linguini Clams	32
Lobster Spaghetti	25/48
Crab Tagliolini , Crispy Capers, Bottarga	32

FISH

Black Cod , Shitake, Bok Choy, Miso	38
Pan Roasted Seabass , Courgette, Sauce Vierge	48
Roasted Turbot , Girolles, Champagne Caviar Sauce	52
Goujons of Lemon Sole , Tartare Sauce	26
Dover Sole , Grilled or Meunière	44
Salt Baked Sea Bass , Shaved Fennel (2cvts)	90

MEAT

USDA Sirloin , 450g	46
Bannockburn Rib Eye Steak , 450g	40
Spatchcock Poussin , Harissa Dressing	38
Dedham Vale Fillet , 200g	46
Veal Milanese	38
Chateaubriand , Pommes Lyonnaise (2cvts)	90

Add Sauce Béarnaise, Peppercorn 4

SIDES

Purple Sprouting Broccoli	6
Charred Sweetcorn	6
French Beans	6
Rocket & Parmesan Salad	7
Steamed Spinach	6
Pommes Frites	6
Buttered Charlotte Potatoes	6

