FISH MAIN COURSES

Wild Chilean Sea bass Lemongrass sauce, samphire	£28
Line-caught wild Sea bass Vegetable tian	£24
Alaskan black Cod Miso marination	£24
Roasted Salmon with couscous Spicy Harissa sauce	£21
Roasted Salmon Fresh herb sauce	£21
Grilled Tiger Prawns Yuzu glaze	£24
PASTA Creamy Salmon tagliatelle	£18
FROM THE GRILL	
35 days aged Rib-eye steak Dauphinoise potatoes, wild mushrooms	£28
35 days aged Tenderloin fillet Dauphinoise potatoes, wild mushrooms	£32
Entrecôte "St Germain" French fries	£30
Rack of lamb Rosemary sauce	£24
Tarragon chicken Corn-fed breast of chicken with Tarragon sauce	£16
SIDES Triple cooked chips Green beans Broccoli	£4 £4 £4