

## Nigiri | Sashimi

2 pieces per order

<b>King Salmon</b>	£5   £7
<b>Ahi Tuna</b>	£6   £8
<b>Spicy Tuna</b>	£6   £8
<b>Yellowtail</b>	£6   £8
<b>Teriyaki Eel</b>	£6   £8
<b>Toro</b>	£10   £15

## Sushi

<b>Spicy Tuna</b> 6 pieces	£16
Avocado, sriracha, puffed rice	
<b>Yellowtail Jalapeño-Ginger</b> 6 pieces	£14
Yuzu guacamole, shiso, spring onion, soy glaze	
<b>Gin Cured Salmon</b> 6 pieces	£14
Fresh salmon, dill, cucumber, yuzu glaze	
<b>Spicy &amp; Crispy Shrimp</b> 6 pieces	£16
Chilli-lime mayo, avocado, grapefruit, sesame	
<b>Crispy Lobster Roll</b> 6 pieces	£19
Celery, spring onion, yuzu tartar, old bay, tobiko	
<b>Kamchatka Crab Nigiri</b> 3 pieces	£32
Poached in lime butter, local wasabi, golden Oscietra caviar 2gr	
<b>Crispy Wagyu Beef Nigiri</b> 3 pieces	£16
Truffle aioli, dashi, grated daikon, local wasabi	
<b>Skinny Roll</b> 6 pieces	£10
Yam, cucumber, avocado, yuzu, hoisin, shiso	
<b>Lime &amp; Ginger Cornish Crab</b> 6 pieces	£18
Cucumber, shiso, avocado	

## Appetizers

<b>White Mushroom Veloute</b>	£10
Truffle sabayon, warm truffle brioche	
<b>Soy-Wasabi Ahi Tuna Tartare</b>	£14
Smashed avocado, crispy shallots	
<b>Roasted Baby Beets</b>	£12
Perroche goats cheese, caraway seeds, nasturtium, finger chillies, pumpernickel bread	
<b>Cornish Crab</b>	£16
Lime, lemongrass, seven grain toast	
<b>Isle of Skye Scallops Salad</b>	£18
Cauliflower, capers, lime brown butter, roasted hazelnuts	
<b>Grilled Octopus</b>	£15
Ratte potatoes, lemon aioli, 'nduja, marinated olives	
<b>Smoked Salmon &amp; Warm Crumpets</b>	£18
Sea salt caviar, horseradish, cucumber, watercress, pickled onions	
<b>Butter Lettuce Salad</b>	£14
Fresh herbs, shallots, mustard vinaigrette	

### Sunday Roast £22

#### Aberdeen Angus Cote de Boeuf

Yorkshire pudding, goose fat potatoes, spring greens, cauliflower cheese, jus

## Meat from the Grill

<b>Aberdeen Angus</b>	
Fillet 220gr	£38
Ribeye 380gr	£36
<b>USA Creek Stone Farm</b>	
Fillet 220gr	£41
<b>USA Snake River</b>	
Ribeye 250gr	£50
Sirloin 250gr	£42
<b>Japanese</b>	
Wagyu Kagoshima A4 Sirloin 100gr	£75
<b>Veal Chop</b> 280gr <i>on the bone</i>	£38

### Sauces | Choice of one sauce

Café Royal Bearnaise	
7 Peppercorn-Armagnac	
Chimichurri	
Red Wine and Shallots	
<b>Additional sauce</b>	£4

## Fish from the Grill

<b>King Prawns</b>	£35
<b>Dover Sole</b>	£38
<b>Swordfish</b>	£26
<b>Cornish Sea Bass</b>	£32
<b>Loch Duart Salmon</b>	£26

### Sauces | Choice of one sauce

Fine Herbs Hollandaise	
Soy Caper-Lemon Brown Butter	
Ginger Ketchup	
Lemongrass Curry	
<b>Additional sauce</b>	£4

## Mains

<b>Wagyu Beef Short Ribs</b>	£42
Pickled jalapeno chimichurri, fresh horseradish	
<b>Grilled Poussin "Diablo"</b>	£26
Vinegar, cherry peppers, tarragon	
<b>LT Burger</b>	£22
Brioche bun, pickled jalapenos, tobacco onion, BBQ sauce, bacon, Montgomery Cheddar, chips	
<b>Cauliflower Couscous</b>	£18
Za'atar-roasted carrots, charred aubergine purée, currants, almonds	
<b>All Grains</b>	£18
Beets, Cipollini, cranberries, Bagnuls vinaigrette	

## Sides

<b>Parsnips &amp; carrots</b>	£5
<b>Yukon gold mashed potatoes</b>	£5
<b>Salt &amp; vinegar chips</b>	£5
<b>Roasted aubergine "sweet &amp; sour"</b>	£5
<b>Super green spinach</b>	£5
<b>Onion rings, black pepper</b>	£5
<b>Hen of the Wood mushrooms, garlic &amp; parsley</b>	£6
<b>Gratin potatoes</b>	£6

Executive Chef  
Laurent Tourondel  
Chef de Cuisine  
David Cutcliffe