

M A R I N A
G R I L L
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**Guest Chef**  
*Nate Green*

## STARTER

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| <b>MARKET OYSTERS</b> , served natural with mignonette & lemon                                 | MP  |
| <b>ROAST PUMPKIN</b> , heirloom carrots, marinated sheep's milk ricotta, autumn salad leaves ✓ | 168 |
| <b>ROE VENISON TARTARE</b> , salt baked pear, pickled walnut, sourdough toast                  | 198 |
| <b>KOMBU CURED HAMACHI</b> , smoked oyster dressing, sea herbs                                 | 188 |
| <b>SCALLOP &amp; CRAB RAVIOLO</b> , leek & nori fondue, dashi & ikura cream                    | 188 |
| <b>ROAST DUCK SALAD</b> , heirloom beetroot, bitter leaves, roasting juice dressing            | 178 |
| <b>LITTLE GEM SALAD</b> , roast tomatoes, Cecina air dried cured beef, anchoiade dressing      | 188 |
| <b>BLUE FIN TUNA CRUDO</b> , smoked eggplant, harissa, preserved lemon, Hokkaido uni           | 238 |

## MAIN

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|---------------------------------------------------------------------------------------------|-----|
| <b>MUSHROOM &amp; ARTICHOKE TART</b> , Comté & autumn leaf salad, pickled walnut dressing ✓ | 268 |
| <b>POACHED SEABASS</b> , ragout of shellfish, celery root, wakame seaweed                   | 388 |
| <b>HOT SMOKED TOOTHFISH</b> , potato puree, sautéed spinach, shrimp beurre noisette         | 398 |
| <b>RED PRAWN PASTA</b> , home-made tagliatelle, Spanish red prawn, 'nduja                   | 588 |
| <b>BERKSHIRE PORK CHOP</b> , potato puree, Koffman cabbage, charcutière sauce               | 368 |
| <b>ROAST LAMB RUMP</b> , caramelized shallot puree, pommes fondant, confit garlic           | 358 |
| <b>CLASSIC STEAK FRITES</b> , Mayura Wagyu M9+ bavette, French fries, steak sauce           | 458 |

## SHARING

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|--------------------------------------------------------------|--------------|
| <b>BONE IN RIBEYE</b> , Rubia Gallega, 9-year-old cow, Spain | 158 per 100g |
| <b>PORTERHOUSE</b> , 2GR Wagyu M9+, Australia                | 178 per 100g |

*Served with French fries, watercress & Stilton béarnaise*

## DESSERT

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|---------------------------------------------------------------------------|-----|
| <b>BAKEWELL TART</b> , fig preserve, chantilly cream ✓                    | 88  |
| <b>RHODA'S VANILLA CHEESECAKE</b> , poached rhubarb ✓                     | 98  |
| <b>HOT CHOCOLATE FONDANT</b> , chocolate & thyme espuma, 100's & 1000's ✓ | 98  |
| <b>APPLE TARTE TATIN</b> , crème Normande ✓                               | 198 |
| <b>CLASSIC CREPE SUZETTE</b> , vanilla ice cream ✓                        | 188 |

*Please share your allergies and dietary requirements if any with our team.*