

# MENU

Porthilly oysters with shallot vinegar or baked with lemon and parsley butter one £6 / six £32

celeriac and apple soup, walnuts, Barkham Blue	£18
veal sweetbreads, roasted cauliflower steak, peppercorn sauce	£29
hand-dived scallops, curried lentils	£28
red mullet and scallop bourride	£22
spiced pork dumplings, crab, Asian greens	£24
beetroot and blood orange carpaccio, goats cheese, pine nut brittle	£18

## *Loire White Asparagus*

with serrano ham, roasted almonds	£24
with truffled hollandaise	£28
with crab and avocado salad	£28
with cod, chanterelle mushroom, mussels	£42

fillet of hake, sautéed octopus, fregola, nduja sausage	£38
seared turbot, onions, bacon, Bordelaise sauce	£48
halibut à la Grenobloise, ratte potatoes	£48
chargrilled pork chop, white asparagus, black pudding, sage and onion mash	£42
loin of venison, suet pudding, roasted root vegetables	£46
fillet of beef, king oyster mushroom, bone marrow, Madeira jus	£48
artichoke, girolle mushrooms, Welsh black truffle risotto	£28

sides £7

honey roasted carrots and greens beans with toasted sesame seeds
Black Bomber cauliflower cheese
tenderstem broccoli, chilli and garlic
creamed spinach, steamed spinach, buttered spinach
mixed winter leaf salad, vinaigrette
rocket and Parmesan salad