

MENU

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

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| creamed asparagus and wild garlic soup, cheese and bacon scone | £18 |
| veal sweetbreads, onion soubise, morels | £29 |
| hand-dived scallops, blood orange, brown shrimps | £28 |
| smoked salmon and leek tart, confit egg yolk, hollandaise | £22 |
| spiced pork dumplings, crab, Asian greens | £24 |
| artichoke alla romana | £18 |

Loire and English Asparagus

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| green with fried duck egg | £24 |
| white with serrano ham, roasted almonds | £24 |
| white with truffled hollandaise | £28 |
| white and green with crab and avocado salad | £28 |

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| smoked haddock Welsh rarebit, shellfish chowder | £40 |
| john dory, green asparagus, caviar hollandaise | £48 |
| seared halibut, leeks and girolles, buttered seaweed sauce | £48 |
| loin of venison in pancetta, swede and carrot mash, chocolate jus | £46 |
| fillet of beef, braised ox tongue, onion rings, pea and wild garlic purée | £48 |
| middle white pork loin and belly, hispi cabbage ballotine, cider apple jus | £44 |
| wild garlic, morel and green asparagus risotto | £28 |

sides £7

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| buttered baby spring vegetables |
| sautéed potatoes, parmesan, truffle mayonnaise |
| tenderstem broccoli, chilli and garlic |
| buttered, steamed or creamed spinach |
| mixed leaf salad, honey and mustard dressing |
| rocket and Parmesan salad |