

# MENU

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

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 White Asparagus*

with serrano ham, roasted almonds	£24
with truffled hollandaise	£28
with crab and avocado salad	£28

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

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