

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 and English Asparagus

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

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
Jersey royals