

MENU

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

Caprese salad	£18
veal sweetbreads, wild garlic mash, Marsala sauce	£29
hand-dived scallops, peas, bacon	£28
fillet of seabass, Thai green curry, crispy noodle salad	£22
calf liver, Roscoff onions, crispy sage	£24
chargrilled artichokes, pickled Romanesco cauliflower, white bean gremolata	£18

Loire White and English Green Asparagus

creamed asparagus and wild garlic soup, cheese scone	£18
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

cod, agretti, parsley mash, tartare sauce	£42
john dory, octopus, Pak choi, dashi broth	£48
halibut, squid ink risotto, sautéed squid	£48
fillet of beef, braised ox cheek faggot, caramelised onion, peppercorn sauce	£48
loin of venison, cima di rapa, sour cherry, fondant beetroot, red wine jus	£46
rack and rump of lamb, pea, broadbean and artichoke ragù, lovage sauce	£48
roasted miso aubergine, baba ganoush, pine nut and golden raisin dressing	£28

sides £7

honey roasted heritage carrots and radishes with toasted sesame seeds
minted peas, broad beans and asparagus
tenderstem broccoli, chilli and garlic
buttered, steamed or creamed spinach
rocket and Parmesan salad
Jersey royals