

MENU

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

gold beetroot, robiola, fried courgette flower, mint dressing £18

hand-dived scallops, chicken wings, smoky barbeque sauce £28

veal sweetbreads, pickled white cabbage, Marsala jus £29

twice-baked crab soufflé £26

red mullet wrapped in pancetta, fennel salad, romesco sauce £22

chargrilled artichokes, pickled cauliflower, white bean gremolata £18

Loire White and English Green Asparagus

creamed asparagus and pea soup, herb croutons £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

john dory, cauliflower purée, prawns, shellfish sauce £48

wild sea bass, courgette flower, scallop mousse, courgette and basil purée £48

turbot, Wye Valley asparagus, cockles, seaweed butter £48

fillet of beef, Loire white asparagus, morels, Béarnaise sauce £48

loin and belly of pork, spring cabbage, charcutière jus £46

honey roasted duck, confit potatoes, peas, lettuce, lovage sauce £48

risotto Primavera, shaved pecorino £28

sides £7

zucchini fritte

minted peas, heritage carrots and green beans

tenderstem broccoli, chilli and garlic

buttered, steamed or creamed spinach

rocket and Parmesan salad

caesar salad with anchovies

Jersey royals