



Monday – Saturday | 10:00 – 21:45

Snacks | 12:00 – 21:45

Lunch | 12:00 – 15:30

Dinner | 18:00 – 21:45

APRIL 2018

SNACKS |

Pork Croquette	£1 each
Mixed Italian olives 100g	£3.50
Bar Nuts 80g	£3.50
Salted almonds and macadamia 80g	£5.00

Cornish Oysters – *raw or tempura* £2 each / 3 for £5.00 / 6 for £9.50

Soda bread & marmite butter <i>for 2</i>	£2.50
Air Dried Collar, Black Hand, Wales 20g	£4.00
Brawn Salami, Black Hand, Wales 25g	£3.50
Nduja, Black Hand, Wales 40g	£5.00
Selection of British Charcuterie, Black Hand, Wales	£10.00

STARTERS |

Burrata, yellow wax bean, nettle crumb	£8.50
Warm shallot tart, goats cheese ice cream	£7.50
Ricotta and wild garlic agnolotti, fresh peas	£9.00/£15.50
Charred mackerel, pickled green tomato, smoked crème fraiche and coriander	£8.50
British beef tartare, pickled radish, egg yolk, and horseradish	£9.50

MAINS |

Courgette and basil risotto and Lincolnshire poacher	£14.50
Cornish cod, Jersey Royals, sea beet & whey	£17.00
Confit lamb shoulder, red pepper puree, courgette and aubergine	£18.50
Slow cooked pork belly, burnt apple purée and grelot onion	£17.00
200g Todenham Farm Sirloin steak, bone marrow butter	£22.50

SIDES |

Cheesy pressed potato	£4.00
Buttered cavolo nero	£3.50
Oakleaf salad, parsley and red onion vinaigrette	£3.50

SWEETS |

Pineapple millefeuille and rum ice cream	£7.00
Coffee meringue cake, coffee caramel, peanut and pear sorbet	£7.00
A selection of 3 “La Fromagerie” cheeses, pear chutney caraway and charcoal biscuits	£8.50

We work closely with Bleu and water aid, donating a discretionary £1 charge to each bill for unlimited water

All bills are including a discretionary service charge of 12.50%

Please let your server know regarding any dietary requirements or allergens