

## STARTERS

v	Smoked Burrata from Puglia & Green Asparagus <i>Fennel &amp; Broad Bean Salad, Lemon &amp; Honey Vinaigrette, Smoked Almonds</i>	12.90
ws	Hand Picked Dorset Crab Remoulade & Smoked Salmon Roulade <i>Hot Smoked Salmon &amp; Fresh Chive</i>	17.90
ws	Seared Yellowfin Tuna & Fine Garden Herbs <i>Lightly Spiced Crushed Avocado, Cucumber &amp; Mango Salsa</i>	18.50
ws	Wild Caught Spanish Octopus Salad, Lime Zest & Basil <i>Pig's Trotter Croquette &amp; Young Leaves</i>	15.50
Vegan	Chargrilled Sicilian Aubergine Stuffed with Courgette, Pepper & Fresh Basil <i>Sweet &amp; Sour Datterino Tomatoes, White Onion Pissaladière</i>	13.90
	Roasted & Thinly Sliced Fillet of Limousin Veal "Vitello Tonnato" <i>Smoked Tuna &amp; Anchovy Mayonnaise, Pickled Vegetables &amp; Crouton</i>	18.20
	Pan Roasted Les Landes Duck Liver <i>Globe Artichoke &amp; Hazelnut Vinaigrette Salad, Shimeji Mushrooms</i>	18.90
	'Marcellin's Heritage' Shoulder of Loire Valley Rabbit <i>Sweet &amp; Sour Black Radish, Wholegrain Mustard Mousseline</i>	14.90
v	Seasonal Green Leaves & Garden Herb Salad <i>Black Truffle Vinaigrette, Grated Fresh Truffle</i>	11.90

## VEGETARIAN

v	Hand Rolled Fresh Pappardella, Grated Fresh Truffle <i>Seasonal Wild Mushrooms &amp; Parmesan Reggiano, Truffle Sauce</i>	24.50
Vegan	New Season Vegetable Casserole, French Peas & Green Asparagus <i>Crispy Purse filled with Smoked Soya Cheese &amp; Provençal Aromats</i>	23.50

## FISH & SHELLFISH

WF	Oven Roasted South Coast Wild Turbot <i>Cockle, Mussel, Romanesco &amp; Spinach Marinère</i>	32.50
WF	Slow Cooked Line Caught Scottish Cod "Rougaille" <i>Cornish Squid &amp; Fragrant Tomatoes, Grilled Ratte Potatoes &amp; Gem Lettuce</i>	25.50
	Pan Roasted Organic Irish Sea Trout <i>Braised Leek, Crushed Potatoes &amp; Brown Crab, Maltaise Sauce</i>	26.90

## POULTRY & MEAT

	Oven Roasted Free Range Chicken Leg Stuffed with Duck Livers & Morels <i>French Pea &amp; Morel Casserole</i>	26.50
	Roasted Black Iberian Pork Loin <i>Roasted Potato Gnocchi &amp; Pancetta, Braised Red Chicory, Pork &amp; Onion Sauce</i>	28.90
	Oven Roasted Squab Pigeon & Crispy Pistachio Pastilla <i>Confit Leg &amp; Young Vegetables, Pigeon &amp; Orange Sauce</i>	32.50
	Slow Roasted Shoulder of Milk Fed Pyrenees Lamb "Gremolata" - for two <i>Gratinated Smoked Aubergine Cannelloni &amp; Tomatoes, Pear &amp; Pecan Nut Vinaigrette, Lamb Jus</i>	29.50 per person
	Slow Cooked Black Angus Short Rib of Beef <i>Horseradish Mash Potato &amp; Broccoli, Red Wine Sauce</i>	32.50

## VEGETABLES & SALAD

	Mushroom Fricassée Persillade	6.40
	Broccoli & Almonds	5.90
	Triple Cooked Chips	5.50
	Wilted Spinach	5.50
	Truffle Mashed Potatoes	7.50
	Seasonal Green Leaves & Herbs, Truffle Vinaigrette	5.90

V : Vegetarian

W S : Wild Shellfish

W F : Wild Fish

**Available Monday to Saturday 6.30pm to 10.30pm**

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.*

*A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*