

STARTERS

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| Vegan | English Broccoli & Smoked Almond Soup <i>Tenderstem Broccoli Tempura, Cashew Nut Hummus</i> | 10.50 |
| WS | Hand Picked Dorset Crab & Smoked Spanish Anchovy Mayonnaise <i>Grilled & Pickled Cauliflower, Chive Oil</i> | 17.90 |
| WS | Home Smoked Line Caught Mackerel Rilette & Pickled Herring <i>Fragrant Vinaigrette of Lobster, Mussels & Cockles, Crisp Flat Bread</i> | 19.50 |
| WF | Chargrilled Spanish Octopus & Calçot Onions <i>Young Beetroot & Feta Salad, Hazelnut Dukkah</i> | 16.50 |
| V | Burrata from Puglia & Oven Roasted Datterino Tomato <i>Basil & Pine Nut Pesto, White Onion Pissaladière & Extra Virgin Olive Oil</i> | 13.50 |
| | Salad of Roasted Guinea Fowl & Morels <i>Green Asparagus & Walnut Vinaigrette, Aged Parmesan</i> | 16.50 |
| | Pan Roasted Les Landes Duck Liver & Grilled Baby Artichoke <i>Pickled Japanese Mushrooms & Smoked Duck Ham, Duck Sauce</i> | 18.90 |
| | 'Marcellin's Heritage' Shoulder of Loire Valley Rabbit <i>Sweet & Sour Black Radish, Wholegrain Mustard Mousseline</i> | 14.90 |
| V | Crisp Goat's Cheese from Marais Poitevin Stuffed with Black Truffle <i>Grilled Red Endive & Caramelised Pecan Nuts, Red Onion & Ginger Marmalade</i> | 13.90 |

VEGETARIAN

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| V | Hand Rolled Fresh Pappardelle, Grated Fresh Truffle <i>Seasonal Wild Mushrooms & Twineham Grange Cheese, Truffle Sauce</i> <i>(Vegan option available)</i> | 24.50 |
| Vegan | Stuffed Courgette Provençal Style & Romesco Sauce <i>Chargrilled Baby Artichoke, Fennel, Red Onion & Confit Tomato, Baby Corn & Hazelnut Granola</i> | 22.50 |
| Vegan | Crisp New Season Crushed Pea & Mint Tortellini <i>Poached Young Vegetables & Mushrooms, Fragrant Vegetable Bouillon</i> | 22.50 |

FISH & SHELLFISH

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| WF | Pan Roasted South Coast Wild Sea Bass & Dorset Crab Croquette <i>Chargrilled Green Asparagus, Lobster Bisque</i> | 34.50 |
| WF | Pan Roasted Line Caught Scottish Cod, Glazed with Ricotta Cheese & Soft Herbs <i>Etuvée of New Season Garden Vegetables & Marjoram</i> | 27.90 |
| | Poached Fillet of Organic Scottish Salmon <i>Crushed Potato & Seaweed Butter, Fish & Watercress Velouté</i> | 27.50 |

M E A T

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| | Honey Roasted Breast of Goosnargh Duck & Confit Leg Pastilla <i>Turnips & Carrots, Duck & Ruby Port Sauce</i> | 32.50 |
| | Oven Roasted Welsh Rack of Lamb, Caramelised Sweetbread Cromesquis <i>Ricotta & Sheep Cheese Dumpling, Broccoli Purée, Light Lamb Jus</i> | 33.50 |
| | Oven Roasted & 'Herb Smoked' Rib of Limousin Veal - for two <i>Gratinated Spinach & Gorgonzola Lasagna, Veal & Rosemary Jus</i> | 31.50 per person |
| | Slow Braised Short Rib of Black Angus Beef & Toasted Hazelnut Pangritata <i>Roasted New Season Norfolk Potato & Grilled Asparagus, Red Wine & Flat Parsley Sauce</i> | 32.50 |

V E G E T A B L E S & S A L A D

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| | Wild Mushroom Fricassée | 5.90 |
| | Buttered Tenderstem Broccoli | 5.90 |
| | Triple Cooked Chips | 5.50 |
| | Wilted Spinach | 5.50 |
| | Truffle Mashed Potatoes | 7.50 |
| | Seasonal Green Leaves & Herbs, Truffle Vinaigrette & Grated Truffle | 6.90 |

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.