

STARTERS

Vegan	New Season Hot Pea & Mint Soup <i>Cashew Nut & Gingerbread Cromesquis</i>	11.50
WS	Hand Picked Dorset Crab Remoulade & Smoked Salmon Roulade <i>Hot Smoked Salmon & Fresh Chive</i>	18.20
WS	Roasted Vermicelli Pasta & Native Lobster 'Fideua' <i>Ibérico Chorizo, Saffron & Confit Tomatoes</i>	21.50
	Salad of Organic Smoked Eel, Pig's Trotter Croquette & Alsace Bacon <i>Ratte Potato & Lamb's Lettuce, Hazelnut Vinaigrette</i>	16.50
V	Smoked Burrata from Puglia & Heirloom Beetroot <i>Orange & Pink Grapefruit, Catalan Smoked Almonds, Extra Virgin Olive Oil</i>	13.50
	Slow Cooked & Chargrilled Welsh Lamb Belly, Tenderstem Broccoli <i>Corsican Brocciu, Pine Nut & Fresh Garden Herb Salsa Verde</i>	14.50
	Pan Roasted Les Landes Duck Liver <i>Globe Artichoke & Poached Yorkshire Rhubarb, Oat Biscuit & 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	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 & Parmesan Reggiano, Truffle Sauce</i>	24.50
Vegan	Étuvée of New Season Young Garden Vegetables & Marjoram Sauce <i>Stuffed Courgette Flower Tempura 'Niçoise Style'</i>	24.50

FISH & SHELLFISH

WF	Pan Roasted Wild South Coast Sea Bass <i>Lightly Spiced Crab Croquette, Grilled Green Asparagus, Lobster Bisque</i>	32.50
WF	Oven Roasted Line Caught Scottish Cod, Pancetta & Toasted Seed Crust <i>Green Peas & Broad Beans, Gem Lettuce, Alsace Bacon Sauce</i>	27.90
	Poached Fillet of Organic Scottish Salmon, Sturia Baerii Caviar <i>Ratte Potato, Fennel & Orange Salad, Yuzu Mayonnaise</i>	32.50

POULTRY & MEAT

	Oven Roasted Free Range Chicken Leg Stuffed with Duck Liver & Morels <i>Stuffed Chestnut Mushroom & Wilted Spring Cabbage, Madeira Sauce</i>	26.50
	Roasted Black Iberian Pork Loin <i>Oak Smoked Pomme Purée & New Season Carrots, Pommery Mustard & Tarragon Sauce</i>	29.90
	Braised Limousin Veal Cheek & Fresh Morels <i>Green Peas & Casarecce Pasta, Veal & Parmesan Sauce</i>	32.50
	Slow Cooked Shoulder of Milk Fed Lamb from The Pyrénées Mountains - for two <i>Goat's Cheese Polenta & Grilled Fennel, Caper & Raisin Purée, Lamb Jus</i>	31.50 per person
	Slow Braised Short Rib of Black Angus Beef & Toasted Hazelnuts 'Provençal Style' <i>Crushed Potato, Green Olive & Preserved Lemon, Smoked Confit Tomatoes, Beef & Rosé Wine Sauce</i>	32.50

VEGETABLES & SALAD

	Wild Mushroom Fricassée	5.90
	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.