

STARTERS

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
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
	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

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

FISH & SHELLFISH

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

MEAT

	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
	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

VEGETABLES & SALAD

	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.