

## STARTERS

Vegan	New Season Hot Pea & Mint Soup <i>Cashew Nut &amp; Gingerbread Cromesquis</i>	11.50
ws	Hand Picked Dorset Crab Remoulade & Smoked Salmon Roulade <i>Hot Smoked Salmon &amp; Fresh Chive</i>	18.20
v	Smoked Burrata from Puglia & Heirloom Beetroot <i>Orange &amp; Pink Grapefruit, Catalan Smoked Almonds, Extra Virgin Olive Oil</i>	13.50
	Salad of Organic Smoked Eel, Pig's Trotter Croquette & Alsace Bacon <i>Ratte Potato &amp; Lamb's Lettuce, Hazelnut Vinaigrette</i>	16.50
	Pan Roasted Les Landes Duck Liver <i>Globe Artichoke &amp; Poached Yorkshire Rhubarb, Oat Biscuit &amp; Duck Sauce</i>	18.90
	'Marcellin's Heritage' Shoulder of Loire Valley Rabbit <i>Sweet &amp; Sour Black Radish, Wholegrain Mustard Mouseline</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	Étuvée of New Season Young Garden Vegetables & Marjoram Sauce <i>Stuffed Courgette Flower Tempura 'Niçoise Style'</i>	24.50

## FISH & SHELLFISH

WF	Oven Roasted Line Caught Scottish Cod, Pancetta & Toasted Seed Crust <i>Green Peas &amp; Broad Beans, Gem Lettuce, Alsace Bacon Sauce</i>	27.90
	Poached Fillet of Organic Scottish Salmon, Sturia Baerii Caviar <i>Ratte Potato, Fennel &amp; Orange Salad, Yuzu Mayonnaise</i>	32.50

## POULTRY & MEAT

	Oven Roasted Free Range Chicken Leg Stuffed with Duck Liver & Morels <i>Stuffed Chestnut Mushroom &amp; Wilted Spring Cabbage, Madeira Sauce</i>	26.50
	Roasted Black Iberian Pork Loin <i>Oak Smoked Pomme Purée &amp; New Season Carrots, Pommery Mustard &amp; Tarragon Sauce</i>	29.90
	Slow Braised Short Rib of Black Angus Beef & Toasted Hazelnuts 'Provençal Style' <i>Crushed Potato, Green Olive &amp; Preserved Lemon, Smoked Confit Tomatoes, Beef &amp; 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 5.00pm to 6.00pm, Sunday for dinner from 5.00pm to 10.00pm and Monday to Friday for lunch.**

*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.*