

## STARTERS

Vegan	Chilled Green Pea & Mint Soup <i>Cashew Nut &amp; Gingerbread Croustilles</i>	10.50
W S	Hand Picked Dorset Crab & Smoked Spanish Anchovy Mayonnaise <i>Grilled &amp; Pickled Cauliflower, Fresh Chive</i>	18.20
W S	Roasted Vermicelli Pasta & Native Lobster 'Fideua' <i>Ibérico Chorizo, Saffron &amp; Confit Tomatoes</i>	21.50
	Yellow Fin Tuna Tartare & Lightly Spiced Crushed Avocado <i>Green Apple, Mango &amp; Cucumber, Seeded Crackers</i>	16.50
V	Burrata from Puglia & Heirloom Beetroot <i>Orange &amp; 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 &amp; Fresh Garden Herb Salsa Verde</i>	13.50
	Pan Roasted Les Landes Duck Liver <i>Globe Artichoke &amp; Roasted Apricot, 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

Vegan	Hand Rolled Fresh Pappardella, Grated Fresh Truffle <i>Seasonal Wild Mushrooms, Flat Parsley &amp; Truffle Sauce</i>	24.50
Vegan	Stuffed Courgette 'Escalivada' & Aubergine Cannelloni <i>Chargrilled Fennel &amp; Crisp Panisse</i>	22.50

## FISH & SHELLFISH

WF	Pan Roasted Wild South Coast Sea Bass <i>Lightly Spiced Crab Croquette, Grilled Green Asparagus, Lobster Bisque</i>	32.50
WF	Slow Cooked Line Caught Scottish Cod, Chorizo & Toasted Sourdough Crust <i>Fragrant White Bean Salad, Romesco Sauce &amp; Almonds</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>Pickled King Oyster Mushrooms, Parmesan &amp; Fresh Herbs Polenta Chips, Hazelnuts</i>	26.50
	Roasted Black Iberian Pork Loin <i>Confit Tomato, Peppers &amp; Red Onions Basquaise, Sauce Verte</i>	29.90
	Pan Roasted Welsh Rack of Lamb <i>Ricotta &amp; Green Garden Vegetables, Grilled Gem Lettuce, Light Lamb Jus</i>	32.50
	Oven Roasted Rib of Limousin Veal - for two <i>Piémontais Gnocchi &amp; Pecorino Cheese, Tenderstem Broccoli, Veal &amp; Rosemary Jus</i>	31.50 per person
	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 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.*