

FIRST

- Hart's seasonal salad, parmesan & truffle (v) 8.25
- Marinated sea trout, lightly pickled cucumber, Burrata cheese 9.50
- Chicken liver parfait, cherry & almonds, dandelion, toasted sourdough 8.50
- Goat's cheese tortellini, pea velouté, pea shoots (v) 8.50
- Tempura soft shell crab, white peach, Alphonso mango, Thai dressing 10.50
- Roast garlic prawns, saffron aioli 9.50

MAIN

- Fillet of beef, Forestiere mushrooms, roast shallot purée, beetroot & potato crisps 34.00
- Roast monkfish, Thai broth, pickled red onions & mushrooms 23.50
- Roast lamb rump, charred courgette, artichoke, tomato & red pepper ragu, red wine jus 21.50
- Stuffed courgette flowers, smoked Burrata, tomato, olive, basil (v) 19.50
- Whole lemon sole, hollandaise sauce, Jersey Royals, samphire 23.00

SIDES

- Minted new potatoes
- Courgettes, garlic & chili
- French style peas
- Triple cooked chips
- Mixed salad
- 4.00

DESSERTS & CHEESE

- Caramelised cheesecake, lemon verbena meringue, pickled blueberries, blueberry ice cream 8.50
- Chocolate and cherries, lemon verbena ice cream 9.50
- Strawberries, white chocolate, vanilla ice cream 9.50
- Raspberry Soufflé, fennel ice cream 8.50
- Selection of English & French cheese 9.50

In a hurry? Please let us know, as we will adjust the service to suit your requirements.

COFFEE & PETITS FOURS

- Espresso 2.50
- Cappuccino 3.00
- Double espresso 3.50
- Roasted coffee 2.50
- 2 cup Cafetière 4.00
- Teas, fruit or herbal infusion 2.50
- Homemade petit fours 4.00

(v) Dishes suitable for vegetarians
We do our best to accommodate dietary & allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat and dairy products.

A 12.5% discretionary service charge will be added to all bills.