

FIRST

- Hart's seasonal salad, Parmesan & truffle (v) 9.00
- Marinated sea trout, lightly pickled cucumber, Burrata cheese 9.00
- Chicken liver parfait, cherry & almonds, dandelion, toasted sourdough 9.50
- Goat's cheese tortellini, pea velouté, pea shoots (v) 9.50
- Tempura soft shell crab, white peach, summer vegetable salad 10.50

MAIN

- Rump steak tagliata, Parmesan, rocket, San Marzano tomatoes, roast garlic, pine nuts 20.50
- Roast monkfish, Thai broth, pickled red onions & mushrooms 23.50
- Stuffed courgette flowers, smoked Burrata, tomato, olive, basil (v) 19.50
- Whole lemon sole, hollandaise sauce, Jersey Royals, asparagus 24.00
- Leg of lamb, orange cous-cous, braised fennel, chargrilled courgette, lamb sauce 22.95

SIDES

- Minted new potatoes
- Green beans, shallots
- French style peas
- Triple cooked chips
- Mixed salad
- 4.95

DESSERTS & CHEESE

- Knickerbocker glory, apricot, almond, raspberries 9.50
- Chocolate and cherries, lemon verbena ice cream 9.50
- Lemon meringue tart, blueberry compote 8.00
- Gooseberry and elderflower fool 8.50
- Selection of English & French cheese 10.50

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
- Home-made 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.