

FIRST

Hart's seasonal salad, parmesan & truffle 8.25

Rock octopus, chorizo & grapefruit 8.95

Chicken liver parfait, cherry & almonds, dandelion, toasted sourdough 8.50

Toast on girolle mushrooms, smoked bacon velouté 8.50

Tartare of Cornish mackerel, avocado purée, radishes 9.00

MAIN

Roast monkfish, Thai broth, pickled red onions & mushrooms 23.50

Roast rump of lamb, charred courgette, artichoke, tomato & red pepper ragu, red wine jus 21.50

Stuffed courgette flowers, smoked garlic risotto, tomato, olive, basil (v) 19.50

Rump steak tagliata, parmesan, rocket, San Marzano tomatoes, roast garlic, pine nuts 18.50

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

Mango and lime soufflé, mango puree, banana & passionfruit ice cream 8.50

Selection of English & French cheese 9.50

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.