

À LA CARTE

SAMPLE MENU

RHUBARB CLOVER CLUB ...£12

STARTERS

- SKATE AND SMOKED EEL TERRINE salt and pepper squid ...£11
WARM SALAD OF ARTICHOKEs celeriac, smoked ricotta ...£11
BARBEQUED CORNISH SQUID winter tomatoes, anchovy, fennel ...£12
GREEN ASPARAGUS soft hens' egg, cured bresaola ...£12
WILD GARLIC VELOUTÉ parmesan churros ...£11
CURED CHALK TROUT blood orange, English wasabi, crème fraiche ...£12

SPECIAL

LINGUINE OF DEVON CRAB brown crab, cacio e pepe ...£16

MAINS

- ROAST MUNTJAC potato galette, purple spring broccoli, rhubarb ...£26
GUINEA FOWL wild garlic spätzle, roast hispi cabbage ...£28
GRILLED SEA BASS land cresses, mussel butter, shrimp, Jersey royals ...£29
AGNOLOTTI OF NETTLES garden chard, asparagus, pecorino ...£21
RUMP & SHORT RIB OF BEEF hen of the woods, smoked potatoes ...£32

DESSERTS

- RHUBARB AND CUSTARD SOUFFLÉ buttermilk ice cream ...£10
APPLE TARTE TATIN calvados, chantilly ...£9
BITTER CHOCOLATE DELICE hazelnuts, candied orange ...£9
WARM PRALINE CAKE poached pear, vanilla ice cream ...£9
CRÈME BRÛLÉE blood orange, warm madeleines ...£9
SORBET Amalfi lemon, solero, rhubarb ...£6
ICE CREAM banana, salted caramel, vanilla ...£6
AMALFI LEMON SGROPPINO ...£7.5
CHEESE Berkswell, Cerney Ash, Baron Bigod, Maida Vale ...£15

