



STARTERS

- Nocellara del Belice olives (v) 6.50
- Burrata, peas, mint & grilled baguette (v) 14.50
- Summer vegetable tartine with whipped goat's curd and herbs (v) 13.50
- Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00
- Beetroot, kale & parmesan (v) 13.50
- Raw Summer vegetables with pesto and Caesar dressing (v) 13.50
- Josper grilled bone marrow on toasted sourdough with parsley, shallots & caper berries 10.50
- Warm smoked eel, beetroot, horseradish cream, watercress 14.50
- Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50
- Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan & croutons 15.50
Add a supplement of grilled chicken 5.00

MAINS

- Orecchiette pasta with romesco sauce (v) 22.50
- Roasted sea bream with petit pois à la Francaise 23.50
- Chicken paillard with rocket salad 15.50
- Braised lamb shoulder, crushed potatoes, spring onion, peas, broad beans, asparagus & lamb jus 27.50
- Trofie pasta with basil pesto, aged parmesan & lemon (v) 22.50
- Roast breast of chicken, sautéed girolles, wild garlic, pomme purée & sauce Vin Jaune 28.00
Australian truffle supplement for an additional 35.00
- Sweetcorn risotto, chargrilled sweetcorn, chilli & lime (v) 23.50
- 28-day aged 220g Hereford rib-eye steak 29.00
- Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00

SIDES

- Chips 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50
Tenderstem broccoli (v) 6.50
Mixed salad leaves & herbs (v) 4.00
Béarnaise sauce 3.00 • Peppercorn sauce 3.00