

Wild Flor

'Pelegrim', Westwell Wines, Kent NV £11
Blanc De Blancs 'Les 3 Terroirs', Michel Gonet 2016 £15
Manzanilla 'Gabriela', Sanchez Ayala £9
Oloroso 'Villapanes', Emilio Hidalgo, Jerez £14
Griotte Royale £12 / Gin Martini £11 / Negroni £10 / Gin & Tonic (50ml) £10

April Lunch Menu

2 Courses £28 / 3 Courses £35

Vegetables a la grecque, yoghurt & parsley

Fried calçots & stilton £6

Jersey rock oysters with lemon & shallot vinegar - Three £8 / Half Dozen £15 / Dozen £28

Starters with bread & south downs butter

Pea & Lavender veloute with sheep's ricotta (veg / vgn)

Burrata Pugliese with Nutbourne tomatoes, radishes & fennel

Chicken & bacon terrine, anchovy aioli, crouton & parmesan

Grand fir cured Chalkstream trout, pomelo, buttermilk, radish & granary loaf

Main Courses

Wild herb stuffed chicken ballotine with San Daniele, gem lettuce & celeriac

Farinata with formaggio, spinach, tomato & courgette (veg)

Cornish pollack with wild leek, curry, agretti & smoked Fowey mussels

Rolled Saddlescombe lamb with sea vegetables, turnip & haricot blanc

Barbecued bavette with café de Paris butter & pommes frites +£5

Spring greens & confit garlic £5

Desserts & cheeses

Petit fours; Grand Marnier truffle & a warm canele served with a cafe coretto (veg)

A pecan maritozzo (veg)

Cru Virunga chocolate ganache, mandarin, coffee & pistachio (veg)

Glazed apple presse, candied hazelnuts & calvados macerated blueberries (veg / vgn)

Two slices of Neal's Yard cheese

A plate of all the Neal's Yard cheeses £20

Thank you for joining us

Please inform us of your allergies & dietary requirements.
Our kitchen contains nuts & game dishes may contain shot.
A discretionary service charge of ten percent will be added to your final bill.