



Starters

Chargrilled and tartar of Cornish mackerel, gooseberries, potato, dill vinaigrette	12.00
Tart of confit salmon, watercress cream, wild herbs	12.50
Vichyssoise, crispy Burford brown egg, confit leek and Comté	9.75
Roasted quail, marinated beetroot, endives, hazelnut dressing	11.00
Salad of baby artichokes, girolles, apricots, mustard seed dressing (vegan)	13.00
Lasagne of rabbit, roasted cep velouté	13.50
Roasted Orkney scallops, chorizo jam, braised chicken wings, pickled apples	17.50
Ballotine of foie gras, white peaches, hazelnut, walnut and raisin bread	14.00

Crab & caviar 15.00
Cornish crab meat, Aquitaine caviar, smoked salmon,
blinis, marinated cucumber



Mains

Breast of poulet noir, fresh linguini, grilled baby leeks, suprême sauce, summer truffle	26.00
21 day aged beef fillet, watercress puree, braised oxtail, red wine sauce	32.00
Braised lamb shoulder and loin, baby gem, broad beans, olive and thyme jus	30.00
Suckling pig belly, braised fennel, roasted langoustine	29.00
Steamed halibut, spiced enoki mushroom broth, razor clams	26.00
Herb crusted monkfish tail, escabeche vegetables, bouillabaisse sauce	27.00
Braised plaice "Veronique", wilted lettuce	25.00
Grilled lobster, garlic and herb butter, hand cut chips, mixed salad	Half 25.00 Whole 44.00
Fresh hand rolled linguine, cèpe velouté, sauteed wild mushroom (v)	18.00
New season grouse, celeriac, parfait, blackberries, hermitage jus	38.00

Side £4 each

Mixed salad
Buttered jersey royals
Sprouting broccoli, almonds