



STARTERS

"La Latteria" burrata, smoked tomato chimichurri, toasted pine nuts	9.5
Tandoori prawn cocktail, mint coriander chutney	10.5
Pan fried scallops, onion puree, truffle dressing	12.5
Heritage beetroot salad, goats curd, pecans, gastrique dressing	9.5
Wild mushroom risotto	8.5 / 17
Classic steak tartare, grilled sourdough	9.5 / 19
Foie gras terrine, quince puree, brioche toast	13.5

ROASTS

Roast rib eye, Yorkshire pudding, potatoes, seasonal vegetables	24
Roast poussin, Yorkshire pudding, potatoes, seasonal vegetables	22

MAINS

Pithivier of root vegetables, chestnut truffle sauce	17.5
Braised short rib, bone marrow sauce, baby vegetables	24
Spiced miso glazed duck breast, caramelised aubergine	20
Halibut, butter bean ragout, lemon, chilli, fennel salsa	29
Lobster linguine	26
Grilled poussin, lemon butter, pomme puree	18
Cote de boeuf for two, hand cut fries, bone marrow gratin	79

SIDES

House bread	4	Charred broccoli, chilli	6
Pomme puree	4	Green salad	4
Green beans	6	Tomato salad	5
Fries	4		

DESSERTS

Earl Grey creme brulee, cardamom shortbread	5
Banana sticky toffee pudding, vanilla ice cream	5
Wild berries, vanilla creme anglais	6.5
Chocolate moelleux, cream fraiche sorbet	6.5
Selection of ice cream and sorbets	2
Cheese from Neals Yard	12