

"I am very specific with my Negroni" 12
Wild Honey St James bespoke Vermouth 5

Hand cut macaroni 'Cacio e Pepe', crisp boneless chicken wings 12-16
Charentais melon with Italian lardo, rosemary and lemon salt 7
Chilled gazpacho 'Andalusian style' 8
Salad of English peas, lemon, honey and radish 8
Grilled Cornish sardines, summer vegetable vinaigrette 9
Hand chopped beef tartare, oyster 'ketchup', sourdough toast 11
Smoked eel, cucumber, horseradish, chervil and roast hazelnuts 14
Burrata, trumpet courgettes, nasturtium leaves, herb oil vinaigrette, dukkah spice 14

Classic Bouillabaisse Marseille style 32
Grilled Cornish red mullet, aubergine 'Middle Eastern' style 28
Line caught English seabass, green vegetables, fresh almonds 35
Grilled Galician octopus, vinaigrette of tomatoes, fresh white beans and peas 28
Roast young chicken, girolles, Italian green beans, sauté potatoes 24
Daphne's Welsh lamb, fresh sheep's ricotta, crisp sweetbreads, summer vegetables 29
Grilled piece of beef, crisp anna potatoes, young sweet onions, red wine sauce 32

Crushed Charlotte potatoes, olive oil and chives 6
Fricassée of peas, broad beans, lettuce 6
Tomato and shallot salad 6

Cheese from the marble counter 4.5 each or 15 for a selection

Wild Honey ice cream, fresh honey (Burford - Cotswolds) 12
Warm apricot clafoutis, Normandy crème fraîche to share, 3-4 persons 20
Classic English custard tart, golden sultanas, pine nuts, salted butter 9
English strawberries, mascarpone and basil sorbet 9
Warm chocolate soup, toasted rice ice cream 9
Black cherries, sorbet, almond cream 11

LUNCH MENU

Two courses 23 Three courses 27

Chilled gazpacho 'Andalusian style'
Hand cut macaroni, slow cooked rabbit, olive oil and parmesan
Classic country terrine, fruit relish and pickles, grilled sourdough

Daphne's Welsh lamb, fresh sheep's ricotta, summer vegetables
Grilled Cornish mackerel, warm potato salad with green vegetables, rouille
Slow baked aubergine, Middle Eastern flavours, freekeh wheat salad

Paris Brest - Choux bun with praline cream
English strawberries, mascarpone and basil sorbet
Today's cheese

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.
Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

