

## Snacks

Finocchiona - Traditional salami from Tuscany 11  
Coppa - Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 11  
Crisp cheese croquettes 11

## A la carte

Crisp chicken, fresh hand cut macaroni 'Cacio e Pepe' 16  
Wild mushroom tart, fricassée of wild mushrooms, hazelnut sabayon 16  
Warm smoked eel lacquered with sweet spice, mango, Madagascan pink pepper, gougeres 24

Loire valley rabbit, roast saddle, slow cooked shoulder cottage pie, spring vegetables 38  
Denbighshire Welsh lamb, spring greens with fresh sheep's ricotta, wild garlic 38  
Isle of Gigha halibut, white asparagus, tempura of monks beard, Cornish mussel and grapefruit relish 38  
Potato gnocchi, Italian greens, garlic leaf pesto, Parmesan, olive oil 21

Selection of English and French farmhouse cheese from La Fromagerie 14

Chocolate and orange tart 'Jaffa cake style' 11  
English custard tart, golden sultanas, pine nuts, salted butter 9  
Wild honey ice cream, Bermondsey raw honeycomb, warm honey and lemon Madeleine (15mins) 11  
Clementine sorbet, crisp wafer 10  
Classic choux bun, Yorkshire rhubarb 9

## Early supper menu (1700hrs - 1845hrs) £35

Flame grilled mackerel, lime, sea herbs, grezzina courgette salad  
Classic country terrine of chicken and pork, grilled sourdough bread  
New season Norfolk asparagus, vinaigrette of chopped St.Ewes eggs, soft herbs

Roast Hampshire pork, ragout of young spring greens, garlic leaf  
Cornish cod, Jersey royal potatoes, brown butter, shrimps, aged vinegar - Dieppoise  
Potato gnocchi, Italian greens, garlic leaf pesto, Parmesan, olive oil

Tunworth - British camembert style cheese  
Chocolate and orange tart 'Jaffa cake style'  
English custard tart, golden sultanas, pine nuts, salted butter

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 15% service charge will be added to your bill.