

Today's lunch - Three courses 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'
Classic choux bun, Yorkshire rhubarb

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 and pink pepper, Alphonso mango, Tokyo turnip 22

Loire valley rabbit, roast saddle, slow cooked shoulder cottage pie, spring vegetables 38
Denbighshire Welsh lamb, romano courgette and tempura flower 38
Isle of Gigha halibut, Norfolk asparagus, 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