

# Spring

Caramelised apple tarte Tatin, vanilla ice cream, toffee sauce for 2 to share £16

*Please order this dessert in advance as it requires 45 minutes cooking time*

## Snacks £5

Goats cheese Sablé 'sandwich'

Crispy whitebait, devilled Marie rose sauce

House sourdough, wild garlic foccacia, whipped butter

Taramasalata, fennel seed crackers

Mixed marinated Greek olives

## Starters

Spring pea & onion risotto, English pecorino (v) £8

'Cacio e pepe', fresh tagliatelle, English pecorino, Wiltshire truffle (v) £10

Smoked mackerel rillettes, preserved pickled rhubarb, endive & apple salad £8

Chicken liver parfait, chicken skin butter, red onion marmalade, house brioche £9

Steamed Cornish mussels, pancetta, leeks, cider, milk bread roll £8

## Mains

Roast rump of Dunwood farm lamb, lamb fat potatoes, lamb breast, mint jelly, lamb fat roasted Roscoff onion, wild garlic £28

Chicken, leek & ham pie, buttery mash, buttered spring cabbage £20

Dunwood farm 50-day aged Ribeye, garlic butter, onion puree, triple cooked chips £33

Whole pan-fried Cornish sole, Café de Paris butter, crispy straw potatoes, samphire £26

Marmite roasted cauliflower, caramelized cauliflower puree, crispy leaves, green peppercorn jus £19

Rose Veal Schnitzel, sauteed wild mushrooms, mash potato, caper & parsley butter £28

Pan roasted Cod, short rib tortelloni, celeriac velouté, white beans £27

## Sides £4

Triple cooked chips - Skinny fries - Dressed leaf salad - buttery mash

Sprouting broccoli - Green peppercorn sauce

*Please advise us of any allergies in advance. A discretionary 10% service charge is included in the final bill*