

# Menu

puntarella and artichoke salad with anchovy and chilli dressing	£8
goat's cheese gnocchi with walnut salad	£8
new season morels, sea kale, asparagus and broad beans on toast	£10
Frank Hederman's smoked mackerel with horseradish pannacotta	£10
monkfish with cucumber and mustard sauce	£10
scallops with lentil and coriander sauce	£12
mussels and clams and langoustine with chilli, garlic and parsley	£14
Robert Carrier's paté aux herbes with cornichons	£8
steak tartare with chips	£9
plate of Italian cured meats with crescente and mustard fruits <i>San Daniele ham, truffle salami, fennel salami, pork loin</i>	£10
veal sweetbreads with sauerkraut and warm mustard dressing	£12
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lemon sole with lime and parsley butter	£20
sea bass with roasted artichokes and basil and crème fraîche sauce	£22
brill with scallops and red pepper and saffron sauce	£22
escalope of veal Holstein	£19
saddle of hare with roasted salsify and celeriac puree	£20
rump of Longhorn beef with steak and kidney pudding	£21
rib eye of beef with roasted shallots and dauphine potatoes	£21
parsnip pudding with roasted root vegetables	£12

**extras @ £3**

spring cabbage

spiced root vegetables

puntarella salad with anchovy and chilli dressing

chicory and cos lettuce salad with lemon and olive oil dressing

ratte potatoes

**puddings @ £7**

Sacher torte

sherry trifle with orange syllabub

lemon and vanilla cheesecake

gariguetta strawberry tart

iced nougat parfait with mango

rhubarb fool with shortbread

hazelnut tart with vanilla ice cream

rice pudding with raspberry ripple ice cream

orange and almond cake

Vin Santo and cantuccini

**Cheeseboard @ £10 – to share**

Cropwell Bishop Stilton, Wigmore, Quicques Cheddar, Epoisses and St Marcellin

coffee - tea – tisane and petits fours £4

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## Pudding wines

Kracher Beerenauslese 2006 10cl. Glass £6

Austria. Charismatic Alois Kracher is known internationally as one of the top producers of sweet wine in the world. Vibrant sweet fruitiness with a spicy edge.

Innocent Bystander Pink Moscato NV Half: £11

South Australia. A bit of pink frothy fun. Low in alcohol (5.5%) with 'Turkish Delight' notes. Enough for two or three glasses.

Banyuls L'Etoile 1999 10cl. Glass: £5

Southern France. Grenache grape. A distant relation of Port. Sweet red vin doux naturel.

Dow's 10-year old Tawny Port 10cl. Glass: £5

Portugal. Old tawnies are the favourites of the producers. Profound nutty richness from a top house. Served chilled.

Fonseca 20-year old Tawny Port 10cl. Glass: £8

Pale but fresh tasting Tawny. Served chilled.

coffee – tea – tisane and petits fours £4

cafetière coffee

espresso

double espresso

caffè latte

cappuccino

English breakfast tea, or ask to see our tea menu

#### brandies

Armagnac. Castède 10 years	£5
Armagnac. Marcel Trépout 30 years.	£8
Cognac. Ragnaud-Sabourin VSOP.	£5
Cognac. Ragnaud-Sabourin alliance No. 35	£8
Cognac . Delamain 'Pale & Dry'	£8
Calvados. Groult 8 years.	£5
Poire William eau-de-vie. (Miclo/Trimbach)	£4
Framboise eau-de-vie. (Trimbach)	£4
Grappa di Tignanello. (Antinori)	£5