



MENU

twice baked Lancashire bomb cheese soufflé with Welsh black truffle	£18
Wye Valley asparagus with saffron risotto	£18
mackerel with ras el hanout, octopus and olives	£18
turbot with dashi broth	£18
Cornish fish bourride	£20
ham hock pudding with beetroot and pickled walnut	£18
confit quail with watercress and bacon	£18
veal sweetbreads with pig's head cromesqui and sauerkraut	£22

plaice with potato scone, brown shrimps and parsley sauce	£34
cod with rosti and warm tartare sauce	£34
John Dory with romesco, leeks and crispy mussels	£36
rabbit loin and faggot with champ and malt vinegar	£32
rump of lamb and shoulder with jabron potatoes and salsa verde	£34
fillet of beef with ox cheek and roast garlic	£38
potato samosa with chana masala	£22

sides £6

Jersey Royals

pak choi with chili and sesame

chicory, walnut and Roquefort salad with apple and sorrel dressing