

MENU

twice baked Lancashire bomb cheese soufflé with Welsh black truffle	£18
oysters with champ and salmon keta	£18
Cornish fish bourride	£20
lobster consommé with red mullet and scallop	£22
chicken liver parfait with honey bread	£18
squab pigeon with petit pois à la française	£20
veal sweetbreads with sauerkraut and pig's head croustade	£22

plaice with shrimps, dill and potato croquettes	£34
cod with potato and octopus rasam	£34
seabass with romesco, leeks and Gordal olives	£36
pork loin, belly and baked beans with sausages	£34
rack and shoulder of lamb with crispy artichoke and salsa verde	£36
fillet of beef with short rib and peppercorn sauce	£38
middle eastern salads with crispy lavash and labneh	£22

sides £6

Isle of Wight tomatoes with aged balsamic
Jersey Royals
roasted carrots with brown butter and walnuts