

# MENU



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| Hardwick asparagus with polenta and Welsh black truffle | £18 |
| crab linguini with gremolata and pangrattato            | £20 |
| brill with dashi broth                                  | £20 |
| monkfish with jerusalem artichoke and salmon keta       | £20 |
| pork, pigeon and pistachio pâté with celeriac remoulade | £18 |
| lamb samosa with chana masala, date and tamarind        | £20 |
| veal sweetbreads, cheek and kidney with marsala         | £22 |

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| cod with watercress, brown shrimp and spiced butter             | £36 |
| red mullet with mussels, clams, leeks and saffron               | £36 |
| wild black bream with haricot beans, octopus and wild garlic    | £36 |
| pork loin, belly, cheek, cromesqui and black pudding boulangere | £38 |
| Otter Valley duck with pommes purée and morel gravy             | £38 |
| fillet of beef with salt brisket hash and fried quail's egg     | £40 |
| middle eastern vegetables with tahini, dukkah and goat's curd   | £24 |

## sides £6

- jabron potatoes
- puntarella alla romana
- mixed greens with sun-dried tomato tapenade

please let us know if you have any food allergies or dietary requirements.