

May Menu

(subject to change)

Negroni 10 || Gls Veuve Fourny Blanc de Blancs Champagne 15.5 || Hepple gin & tonic 9

Nocellara olives 4

Salame Molinari 4.5

Pea and Mint Arancini with Pecorino 6

Kombu Crackers + Confit Garlic Hummus 5

Sea bream tartare, kohlrabi, cucumber, dashi jelly, beer batter 16

Smoked eel chowder with Jersey Royals, globe artichokes and agretti, kombu, sourdough crisp 17

Butterhead lettuce with bresaola, BBQ radicchio, crispy quail egg, Sinodun Hill, soft herb emulsion 16

Heritage tomato salad, whipped ricotta, pepper & red onion salsa, green tomato & jalapeno sauce 15

Cornish chicken breast and croustillant, parsley purée, potato galette, asparagus, gremolata 32

Roast cod, shaved celeriac, hazelnut pesto, preserved lemon, crispy capers, wild garlic 35

Rolled saddle of lamb, braised belly, new potatoes, aubergine and chilli, spinach 34

Tempura courgette flower, romesco, goats curd, courgette & lemon salad, black olive crumb, honey 27

Sides: Roast Pink Fir Potatoes | | Spring Greens 6 each

Chocolate mousse, milk crumble, vanilla ice cream 11

Pistachio frangipane and filo tart, Maraschino cherry ripple ice cream 10

Coconut financier, shaved pineapple, coconut and chocolate sorbet 10

Soft serve ice cream with pretzels, coffee, cinnamon sugar 9

Sorbets: Passionfruit and Mango | Chocolate | Coconut 2.5 each

Madeleine (1) £2 | Madeleines (6) £10

Cheese Selection (3) £16 | (4) £19

Alex | Toma Piemontese | Devon Blue | Mothais sur Feuille

We have vegan options on request. Please let us know when booking

Eau de Vie filtered still & sparkling water £1.5 per table

Lorne