

STARTERS

Green & white asparagus

Orange confit, smoked hay hollandaise

£18.00

Wheat-free Spring vegetable dumpling

Obsiblue prawn consommé

£21.00

Veal sweetbread

Black garlic, gremolata

£23.00

Frog legs

Morel, chervil, Vin Jaune

£24.00

Hand-dived Scottish scallops

Strawberry "sauce vierge"

£31.00

Cornish cock crab

Elderflower, Cornish sea herbs

£32.00

Duck jelly

Oscietra caviar, Spring onion, smoked sturgeon

£39.00

MAIN COURSES

My mum's tripe & cuttlefish gratin

Pig's ear & ham cake

£28.00

Sea bream

Morels, coffee, tarragon

£31.00

Somerset kid

Razor clams, sea beet sauce

£33.00

Cornish turbot

'Grenobloise'

£36.00

Suckling pig "Porchetta"

Middle Eastern flavours

£36.00

Peranakan black leg chicken breast

Ayam Sioh

£36.00

Dover sole farcie

Spring onion & curry

£38.00

Anjou pigeon

"Satay style"

£39.00

For Two

Roast St Bride's chicken

Chicken "cottage pie", tarragon jus

£39.00pp

prices inclusive of VAT
please ask for allergy information

DESSERTS

Chocolate soufflé *(25 mins)*

Indonesian basil ice cream

£12.00

Asparagus

White chocolate, black olive, coconut

£12.00

Wild strawberry vacherin

100-year-old balsamic

£14.00

Sweet olive oil millefeuille

Vanilla & mango ripple

£15.00

Ice cream trolley

£10.00

European cheese board

£15.00

prices inclusive of VAT
please ask for allergy information