



27th May 2017

Dinner Menu

Nocellara Olives 4
Salted Almonds 4
Basque Chorizo 5
Salt Cod Fritters, Paprika Vinegar 6
Cantabrian Anchovies, Rosemary Oil 7

Spinach & Watercress Soup 7.50
½ doz. Morecombe Bay Oysters 17
Smoked Cod's Roe, Samphire, Soft Egg & Pangrattato 9
Raw Bonito, Celery, Capers & Colatura di Alici 10
Lamb Sweetbreads, Mojo Verde 11
Smoked Eel, Apple, Fennel & Crème Fraiche 9.75
Burrata, Grezzina Courgettes, Taggiasche Olives 9.75
Asparagus, Mimolette, Herbs 10
Keats Farm Salad 6

Ricotta Ravioli, Butter & Marjoram 13.75
Brown Crab & Bottarga Tagliolini 15
Pork Chop, Piattoni Beans, Anchovy & New Season Garlic 18
Black Pudding, Squid, Girolles & Grelot Onions 18.50
Lamb Navarin, Spring Vegetables 18.75
Turbot, White Asparagus, Mousserons & Peas 26

Buttermilk Panna Cotta, Strawberries & Elderflower 6.50
Apricot & Almond Tart 7
Tiramisu 7

Saint Nectaire 3.50
Crozier Blue 3.50
L'Arpitan 3.50

Selection of Three 10

A Selection of Seasonal Goat's Cheese 10

Please inform your waiter of any food allergies before ordering.

Some of our egg and dairy products are unpasteurised.

A discretionary 12.5% service charge will be added to your bill. All menu prices inclusive of VAT at 20%