



24th July 2017

Dinner Menu

Salted Almonds 4
Nocellara Olives 4
Cervelle de Canut 5
Friggitelli Peppers & Cantabrian Anchovies 6
Rabbit & Pistachio Terrine 8

Crab Bisque 8
½ doz. Jersey Rock Oysters 17
Tomato, Tropea Onion & Marjoram Salad 7.50
Lonza & Melon 8.50
Burrata, Caponata 9.50
Smoked Eel, Bitter Leaves & Gooseberry 9.50
Raw Scallop, Celery, Capers & Colatura di Alici 10
Grilled Quail, Romesco 11
Summer Leaf Salad 6

Ricotta & Aubergine Ravioli 14.50
Pork Collar, Chickpeas, Chard & Mojo Verde 17.50
Black Pudding, Squid & Padron Peppers 19.50
Lamb Chops, Potatoes, Green Beans, Shallots & Anchovy 20
Cod, Coco Beans, Girolles & Leeks 18.50
Turbot, Courgettes, Peas & Basil 24

Fig Leaf Panna Cotta, Strawberries 6.50
Dark Chocolate, Olive Oil & Sea Salt 7
Peaches, Mascarpone & Amaretti 7

Saint Nectaire 3.50
Bleu de Basque 3.50
L'Arpitan 3.50

Selection of Three 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%