



August 2016

Glass of Champagne 8.75

Peach Bellini 7.00

Pimms 5.75

starters

- tempura squid, sweet chilli sauce & coriander 7.95
- avocado & sherry gazpacho, toasted seeds 6.00
- chicken liver & pink peppercorn pate, greengage chutney & toast 7.25
- grilled chorizo, piquillo peppers, saffron potato & parsley 7.50
- buffalo mozzarella, roast beetroot, nectarine & basil salad 8.50
- seared rare peppered tuna, ponzu dressing, wasabi crème fraiche & daikon 8.50
- tandoori roast quail, raita & spiced peach chutney 8.25
- beef kofta, marinated roasted peppers, raita & guindilla chilli 6.95

mains

- rib eye steak, fries, peppercorn sauce & mixed leaf salad 22.75
- harissa yoghurt marinated lamb rump, feta, peas, radish & yellow courgettes 19.95
- roast corn-fed chicken breast, potato pancake, garlic spinach & spring onion 15.95
- baked sea trout, mash, spinach & girolles butter sauce 17.50
- roast cod, capers, baby artichoke, kalamata olive, egg & parsley salad 17.50
- butternut squash, gorgonzola, baby spinach, sage & parmesan risotto 13.75
- spaghetti, tomatoes, field mushroom, peas, ruby chard, chilli & garlic 13.75

sides

- pea & mint mash 3.95
- garlic greens & sugar snaps 3.95
- fries 3.95
- mixed leaf salad 4.50

dessert

- dark chocolate truffle cake, crème fraiche & cherry compote 6.50
- buttermilk pannacotta & raspberry compote 6.50
- pineapple & strawberry ice creams & shortbread 6.00
- apricot frangipane tart & crème fraiche 6.50 (n)
- gooseberry & strawberry eton mess 6.50
- sorbet selection 6.00
- fudge, truffles & biscotti 5.50 (n)
- selection neal's yard cheeses, chutney & biscuits 8.95
- cantucci with a glass of vin santo Leonardo dell'empolese 2005 10.50 (n)

(n) contain nuts

an optional gratuity of 12.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes
for allergy or food intolerance information please ask a member of staff