



## July 2018

**Glass of Champagne 9.50**

**Bellini 7.25**

- starters**
- gazpacho, white bean, parsley & manzanilla sherry 6.75
  - crispy duck, fennel, cherry tomato, chilli lime & coriander 7.85 (n)
  - tuna sashimi, pickled crunchy vegetables, ponzu & wasabi crème fraiche 10.50
  - chicken liver & tarragon pate, apricot & grape chutney, toast 7.95
  - lobster & crab cocktail, gem lettuce, radish, avocado, lemon mayonnaise & caper berries 12.50
  - roast beetroot panzanella 7.75
  - salt cod fishcake, salsa rossa, chorizo 7.75
  - pork & veal meatballs, spaghetti, tomato sauce & gremolata 8.25
- mains**
- mustard marinated lamb rump, english garden salad 19.95
  - peppered beef fillet, fries, caesar salad 28.50
  - yoghurt marinated chicken breast, lentil & cauliflower pilaf, spiced peach chutney 18.50
  - baked salmon, green coconut curry, mangetout peas, pak choy & jasmine rice 18.50
  - roast cod, parsley potatoes, bouillabaisse sauce & samphire 18.75
  - baked Italian aubergine, buffalo mozzarella, basil, spinach, plum tomatoes & parmesan 14.95
  - pea & mint tortelloni, mousserons, lettuce veloute & shaved truffle 15.95
- sides**
- green beans & gremolata 3.95
  - parsley mash 3.95
  - fries 3.95
  - caesar salad 5.50
- desserts**
- fresh english strawberry ice cream, shortbread & strawberries 6.85
  - apricot frangipane tart with vanilla ice cream 6.85 (n)
  - raspberry pannacotta with elderflower poached peach 6.95
  - baked tonka bean cheese cake & cherry compote 6.85 (n)
  - dark chocolate marquise, crème anglaise, pecan brittle 6.95 (n)
  - fudge, biscotti & chocolate truffles 5.50 (n)
  - sorbet selection 6.50 (v)
  - selection of neal's yard cheese, chutney & biscuits 10.50
  - cantucci with a glass of vin santo Leonardo dell'empolese 2005 11.50 (n)

**(n) contains nuts (v) vegan**

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