



## A LA CARTE

### STARTERS

Ricotta & goat's cheese gnocchi, chargrilled tender stem broccoli Gorgonzola sauce, caramelised pecan nuts	9.50
Burrata from Puglia & oven roasted Datterino tomato Basil & pine nut pesto, toasted olive oil bread	10.50
Rare, seared Yellowfin tuna rolled in fresh garden herbs Cold traditional piperade, lightly spiced chickpea croquette	12.50
Hand-picked Dorset crab & wholegrain mustard mayonnaise Grilled & pickled cauliflower	13.50
Ballotine of French quail from Vendee & chargrilled red endive Red onion & ginger marmalade, toasted pain d'épice	11.50

### MAINS

Slow cooked gilt-head bream in extra virgin olive oil Fragrant Sicilian aubergine & fig caponata	21.50
Pan roasted line caught Scottish cod Étuvée of new season Kentish garden vegetable & marjoram sauce	24.50
Hand rolled fresh pappardelle pasta & grated aged cheddar Seasonal mushrooms & truffle sauce	23.50
Oven roasted corn-fed chicken breast Salad of fregola pasta from Sardinia & sauce vierge	19.50
Pan roasted & "herb smoked " USDA beef sirloin Crushed ratte potato & artichoke, chargrilled asparagus & salsa Verde, red wine sauce	32.50

### SIDES

Triple cooked chips	5.00
Grilled asparagus & salsa Verde	5.00
Datterino tomato salad Provençal style	5.00
Young leave salad & summer truffle vinaigrette	5.00

### DESSERTS

Grand Marnier & Seville orange tart semifreddo Fresh orange & nectar	9.50
Baked Tahiti vanilla cheesecake Marinated gariguetto strawberries	9.50
Poached Yorkshire rhubarb Fromage frais mousse & warm pink praline brioche	9.50
Bittersweet 70% dark Valrhona soft chocolate & griotte cherry cake Whipped kirsch cream	10.50
Selection of artisan cheeses Hand baked biscuits & chutney	11.50