

JULY

Menu du Jour

STARTERS

Classic Tomato Gazpacho
Soda Bread Crisp, Basil

Rabbit & Smoked Eel Terrine
Picalilli, Mustard Leaf Salad, Bread Crisp

Grilled Cornish Mackerel
*Vegetables Escabeche, Egg Yolk Cream
Rye, Fennel & Black Pepper Roll*

Scottish Langoustine (+£17supp)
Tomato Gazpacho, Courgette

MAIN COURSES

Hand Cut House Tagliatelle
Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan

Roast Cornish Cod
Borlotti Beans, Samphire, Sauce Américaine

Omelette aux Escargots
Dorset Snails, Wild Garlic, Spinach, Belper Knolle Cheese

Daphne's Welsh Lamb Breast
Peas, Broad Beans & Ricotta

Irish Herford Beef Tournedos(+£28supp)
Oxtail Raviolo, Beef Tongue, Wild Garlic Salsa Verde

SEASONAL SIDES £8

*Hand Cut Chips - Creamed Spinach
Green Salad - Buttered Jersey Royal Potatoes - Cuore Del Vesuvio
Tomatoes*

DESSERT & CHEESE

Chocolate Delice
Raspberry Sorbet, Chocolate Crumble

Amalfi Lemon Tart
Crème Fraîche, Candied Lemon Peel

A Selection of Sorbets
Pear & Bourbon, Melon

Colston Bassett Stilton (+£9 supp)
Celery, Grapes, Fruit Chutney, Crackers

TWO COURSES £34 | THREE COURSES £38

INDIVIDUAL WINE PAIRING £38

*For food allergies and intolerances please alert
your server. Prices are VAT inclusive.*



*Game may include lead shot.
A discretionary 15% service charge will be*