

## Snacks

La Perle Noire oyster, guanciale, finger lime £11

Pâte de brick sandwich, ricotta, Kalamata olive £9

Duck liver parfait, Moroccan spices, Alphonso mango £11

Selection of Artisanal bread, Senia olive oil £6.5

## To start

Cornish sea bream crudo, pomelo leche de tigre, pickled girolles

Romana artichoke, tomato dashi, aged Pecorino

Terrine de Campagne, pistachio, spring black truffle

Dorset crab raviolo, charred fennel, dashi beurre blanc (£10 supplement)

## Mains

Sardinian fregola, nettle, kalamata olive, salted ricotta

Cornish gurnard, bean in casserole, saffron

Welsh lamb rump, smoked eel, rosemary

## Or

Grass fed Hereford beef sirloin, Hermitage jus, smoked bone marrow (£15 supplement)

Served with Duck fat roasted potato, Yorkshire pudding, green asparagus

## Sides

Smoked Charlotte potato, Spring truffle £12

Tropea onion, port caramel £12

## Puddings

Apple tarte Tatin, Calvados caramel, Normandie crème fraîche

Easter pudding, sabayon, Yorkshire rhubarb sorbet

Baba au tiramisu - ideal to share between two (£12 supplement)

Our farmhouse cheese, house chutney, celery, crackers (£15 supplement)

**2 courses for £49pp**

**3 courses for £55pp**