

### Snacks

Scottish lobster brioche bun, Piment d' Espellete £15

Duck liver parfait, Moroccan spices, peach chutney £11

Truffle ricotta sandwich £10

Selection of Artisanal bread, Senia olive oil £6.5

### To start

Romana artichoke, tomato dashi, aged pecorino

Wild nettle cold soup, pink prawns, smoked eel, stracciatella

Cured English beef, tonnato sauce, tuna bottarga

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

### Mains

Wild garlic risotto, Kalamata olive, preserved lemon

Cornish hake, cougette escabeche, sauce Champagne

Suffolk Crackling Porchetta, Rosemary Jus

### Or

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

Served with Duck fat roasted potato, Yorkshire pudding, Tropea onion

### Sides

Smoked Charlotte potato, Spring truffle £12

Datterino tomato "salad" £12

### Puddings

Apple tart tatin, Calvados caramel, Normandie Crème fraîche

Nicaraguan chocolate rocher, passion fruit, toffee

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**