

STARTERS

SOUP vg	10.50	TUNA SASHIMI	16.50
Green leek & potato soup, black truffle, croutons		Sliced high-grade tuna & tartare, radish, pink ginger & wasabi	
ROASTED BONE MARROW	14.50	HAGGIS PAKORA	12.50
Parsley crumb, toasted sourdough		Lamb offal tempura, raita	
THREE SCALLOPS	19.50	SMOKED EEL	16.50
Delica pumpkin & capers		Beetroot & fennel salad, horseradish	
GRILLED SQUID	12.50	PERL LAS SALAD v	13.50
Mild red chilli, wild rocket & lemon		Welsh blue cheese, pears & hazelnuts	

PIZZETTA

BLACK OLIVE, ANCHOVY & BASIL	11.95
Buffalo mozzarella	
ZUCCHINE A FETTE	12.95
Tomato & parmesan	

PASTA

LINGUINE	14.50 24.50
Cornish crab, chilli, parsley & lemon	
TAGLIATELLE	13.00 23.00
Beef shin ragù	
SPAGHETTINI	9.95 18.00
Tomato & basil	

15% discretionary service charge will be added to your bill. All service charges & tips go to our team.

FISH | SHELLFISH

SOFT SHELL CRABS 18.95

Deep-fried in tempura batter, aioli, watercress & preserved lemon

GRILLED MONKFISH TAIL 28.50

Pink fir potatoes, braised leeks, tomato & shallot relish

WHOLE ROAST SOLE 36.50

Porthilly mussels, beet leaves & spinach

MEAT | GAME

PORK BOMBETTES 26.00

Pork & provolone meatballs, root vegetables, gremolata

TANDOORI QUAILS 25.50

Lightly spiced oven baked quails, onion & parsley salad, flatbread & chutney

LOIN OF VENISON 32.50

Spiced lentils & hazelnuts, beetroot purée

SMOKING DUCK BREAST 34.95

Seared Gressingham duck breast, duck heart skewers, braised chicory & orange salad

SEARED CALF'S LIVER 25.50

Creamed potatoes, crispy sage & bone marrow gravy

THREE SLIDERS 27.50

Chicken & Kimchi
Beef, Tomato & Lettuce
Venison & Foie Gras
With beef fat chips

BEEF RIBEYE 9oz 42.50

30 day aged, beef fat chips, bone marrow gravy or chimichurri

MARKET GARDEN

GRILLED DELICA PUMPKIN vg 22.50

Pickled mushrooms, crispy kale, spelt & candied walnuts

AUBERGINE PARMIGIANA v 20.50

Layers of fried aubergine, rich tomato sauce, mozzarella & parmesan (vegan upon request)

SIDES

BEEF FAT CHIPS	6.25	HOUSE SOURDOUGH	5.50
SAVOY CABBAGE & BACON	5.50	ZUCCHINI FRITTI	5.95
GLAZED CARROTS	5.95	GREEN SALAD	5.95
Black pepper butter		House dressing	

PUDDINGS

LEMON TART	11.95	DEEP FRIED ICE CREAM	11.50
Bramble sorbet		Pineapple salsa	
SHERRY TRIFLE	12.50	RICH CHOCOLATE POT	12.95
Blackberries, toasted almonds & vanilla custard		70% Chocolate, olive oil biscuits & crème fraiche (vegan upon request)	
TODAY'S ICE CREAM	4.50		
Waffle cone or coupe			
CHEESE PLATE	12.50		
Selection of British cheeses, crispbread, chutney & cider apples			