

DINNER

Sourdough whipped butter & kipper paste	6
Salsify fritters & chipotle mayonnaise	8
Mortadella, green olives	9
Parmesan custard & anchovy toast	8.5
Beets, stracciatella capers & croutons	12.5
Raw sea bass & scallops, fennel, bottarga & lemon	16.5
Cod brandade, white cabbage, shrimp salad & autumn truffle	19.5
Ox tongue, salsa verde & mustard fruits	14
Escalivada with ceps	17.5
Roast onion squash, walnut aillade & gorgonzola	14.5
Seared mackerel, bread sauce & pickled damsons	19.5
John Dory, purple sprouting broccoli, girolles & beurre blanc	32
Choucroute, half a partridge, frankfurter, bacon & Morteau sausage	29.5
Featherblade steak, dripping toast sauce gribiche	24.5

To Share

Steamed Dover sole (700 gms) 75
with olive oil & lemon or with drawn butter & fresh horseradish

Poulet Antiboise (1/2) 39

Bone-in Sirloin Bearnaise (600 gms) 81

Grilled hispi, chilli pangrattata 5.5

Fried potatoes 6.5

Lettuce, lemon dressing 6

DESSERTS

Grilled pineapple, coconut ice cream & chilli syrup 11

Rice pudding with quince 10

Panna cotta, raspberries & grappa 12

Montgomery Cheddar, ginger cake, apricot & chilli chutney 12