

## A LA CARTE

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### NIBBLES

BREAD <i>with miso butter</i>	4
PITTED NOCELLARA & KALAMATA OLIVES <i>(ve) (gf)</i>	4.5

### STARTERS

LEEK & TRUFFLE <i>leek terrine, truffled vichyssoise, pickled mustard seeds, baby leek (ve) (gf)</i>	10
GOAT'S CHEESE & BEETROOT <i>goat curd mousse, beetroot velouté, salt baked baby beetroot, clementine, liquorice powder, linseed cracker (v) (gf)</i>	10
BELLY OF LAMB <i>white soy braised lamb belly, wild garlic purée, saffron pickled salsify, celariac</i>	12
MACKEREL CEVICHE <i>compressed cucumber, cucumber gazpacho gel, smoked cod's roe pannacotta, chicory (gf)</i>	11
TEMPURA COD CHEEK <i>crab and lobster emulsion, ravigote sauce, garden micro herbs (gf)</i>	12

### MAINS

WILD GARLIC AND LENTIL PARCEL <i>lentil and barley wrapped in wild garlic leaves, Jerusalem artichoke rice-less risotto, cavolo nero, puffed buckwheat, wild garlic oil, vegan jus (ve)</i>	18
SPRING GNOCCHI <i>Spinach Ricotta Gnocchi, aged Gouda foam, morel mushrooms, Spring peas, hazelnut beurre noisette (v)</i>	19
ROLLED MONKFISH <i>chicken butter sauce, crispy skin crumble, boneless wings, sweetcorn salsa, asparagus (gf)</i>	28
SECOND SPRING LAMB <i>cabbage wrapped faggot, shoulder boudin, spinach and preserved lemon purée, mint gastrique jus (df on request)</i>	25
STEAK 8OZ "Ruby & White" <i>sirloin, Roscoff onion, pomme purée, pulled beef (gf upon request)</i>	28
AUSTRALIAN WAGYU RUMP STEAK <i>roscoff onion, pomme purée, pulled beef (gf upon request)</i>	50

### SIDES

PEPPERCORN SAUCE <i>(gf)</i>	3
BITTER LEAVES SALAD <i>garden herbs, citrus, lemongrass vinaigrette (ve) (gf)</i>	4
HAY BAKED POTATOES <i>with Café de Paris butter (gf) (df on request)</i>	4
SMOKED POMME PURÉE <i>with truffle (gf on request)</i>	6.5
PURPLE SPROUTING BROCCOLI <i>with chilli &amp; garlic oil, toasted almonds (ve) (gf)</i>	4.5
SICILIAN CAPONATA <i>aubergine, courgette, tomatoes, celery, onion and pine nuts in tomato sauce (ve) (gf)</i>	4

### DESSERTS

TARTE TATIN <i>caramelised puff pastry, rolled Braeburn apple, bay leaf creme patisserie, elderflower and apple sorbet (ve)</i>	8
CHOCOLATE CUBE <i>Valrhona chocolate, feuilletine base, salted caramel, chocolate cremeux, hazelnut praline, cocoa sponge, hay ice cream (v)</i>	9.5
RHUBARB TERRINE <i>hibiscus poached rhubarb, candied pistachio, creme fraiche ice cream, yoghurt meringue, rhubarb gel (gf)</i>	8
PEANUT BUTTER PARFAIT <i>frozen peanut butter mousse, burnt banana, aerated dark chocolate, cocoa nib tuille (gf)</i>	8
CHEESEBOARD <i>Bath Soft, Devon Blue, aged Cornish Gouda, fig chutney, sourdough and beer cracker, pickled walnuts, celery</i>	13

*Please let a member of staff know if you have any allergies or intolerances when you order.*

v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free

*A 10% discretionary service charge will be added to your final bill*