

july 2024

aperitifs

trinity (gin, el bandara white, el bandara red)	13
white spritz (el bandara white, italicus, prosecco, soda)	11
red spritz (el bandara red, doppelganger, prosecco, soda)	11

snacks

comté gougères	6
smoked marcona almonds	8
gordal picante olives	7
trout's roe blini, radishes & dill	6
soppressa al amarone, cornichons	10

plates

chilled yoghurt & "4 herb" soup, good olive oil	12
burrata la latteria, white peaches, basil oil	14
waldorf salad, blue cheese dressing	12
seabream ceviche, tomato salsa, avocado & lime	14
paté en croûte, cornichons	14
chicken liver & foie gras parfait, spiced chutney	14
beef tartare, paris browns, lovage mayo	14/28 (large with fries)

large plates

caponata, grilled focaccia, good olive oil	22
cornish turbot, braised fennel, salsa verde	28
duck confit, montbelliard sausage, puy lentils	24
salt marsh lamb shank, white wine, marjoram, capers & pea shoots	29
confit tamworth pork, crushed jersey royals, parsley & watercress	28

to share

aged rare breed sirloin, "tagliata", rosemary fried potatoes	75
half a roast sutton hoo chicken, fine beans, orzo, lemon & sumac	55
grilled dorset lobster, garlic butter, fries & salad	55

to finish

chocolate mousse, hazelnut tuile	12
apricot & frangipane tart, crème fraîche	10
brown sugar meringue, strawberries & custard	12
homemade ice creams & sorbets (per scoop)	4
selection of buchanan's cheeses, sourdough crackers	14

sweet wines

chambers rosewood, muscat rutherglen	9
château lafon sauternes	10
port, sandeman tawny 10 YO	12