

september 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
nduja, mascarpone, sourdough cracker	6
house charcuterie & cornichons	10
trout's roe blini, radishes & dill	6

plates

tomato gazpacho, pickled watermelon, croutons	12
waldorf salad, blue cheese dressing	12
maldon rock oysters, mignonette (3/6/12)	9/18/36
seabream ceviche, tomato salsa, avocado & lime	14
ham hock terrine, tewksbury mustard	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
wild sea bass, coco beans, basil pistou	30
duck confit, montbelliard sausage, puy lentils	24
rabbit leg, tomato, marjoram & capers	28
smoked pork chop, choucroute, potato salad	28

to share

aged rare breed sirloin "tagliata" & rosemary fried potatoes	75
skate wing, prawn & caper beurre noisette, fries	50
goose & ham pie, suet crust, buttery mash	50

to finish

chocolate mousse, hazelnut tuile	12
sherry trifle, strawberries & violets	10
brown sugar meringue, gooseberry compote & chantilly	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