

## SMALL PLATES

Gazpacho	4
Marinated aubergines <i>feta &amp; toasted pine nuts</i>	5
Sesame seared tuna <i>Asian slaw, honey &amp; soy dressing</i>	6
Smoked chicken rillettes <i>with cornichons &amp; crostini</i>	5
Pea & broad bean arancini <i>with homemade aioli</i>	4
Grilled Cornish sardines <i>tomato &amp; garlic toasted sourdough</i>	5
Grilled chorizo <i>with roasted piquillo peppers</i>	6.5
Lemon and rosemary marinated squid <i>seared with chunky ciabatta</i>	7
Cured meat board <i>caperberries &amp; olives</i>	7
Delfina salad <i>edamame, broccoli, buckwheat, pomegranate &amp; pumpkin seeds</i>	4.5

\* may contain traces of nuts

## MAIN PLATES

Trio of new season lamb <i>gratin potato, asparagus, rosemary jus</i>	17.5
Roasted breast of chicken <i>lemon thyme, fresh pea &amp; broad bean risotto, parmesan crisp</i>	12
Char-grilled Scottish rib eye <i>bearnaise &amp; mixed leaves</i>	18.5
Grilled Cornish mackerel <i>sauteed potatoes, citrus &amp; watercress salad</i>	11
Fish of the day <i>pan fried &amp; served with mixed leaves</i>	<i>mp</i>
Poached duck egg with champ potato cake <i>spinach, runner beans &amp; hollandaise sauce</i>	9

## SIDES

Homemade chunky chips	3.5
Seasonal greens	3.5
British leaf salad	3.5

*mp* Market price

## SWEET PLATES

White chocolate mousse <i>raspberries, honeycomb &amp; salted caramel</i>	5
Vanilla & clotted cream panna cotta <i>strawberries &amp; shortbread</i>	5.5
Iced tiramisu <i>Black Forest compote &amp; Kahlua cream</i>	5

## ICES

Peanut butter & banana ice cream	4
Mango & passionfruit sorbet	4
Watermelon martini granita	4

## CHEESE

Neal's Yard selection <i>Waterloo, Colston Bassett stilton, Keen's Cheddar</i>	7
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## SWEET WINE

	GLS	BT/L
Tama Ridge, Tasmania 2007 <i>Botrytis Riesling</i>		40
Royal Tokaji, Hungary 2009 <i>Late Harvest</i>	6	32
Deen de Bortoli, Australia 2007 <i>VAT 5 Botrytis Semillon</i>	4.5	22
Taylors 10yr old Tawny Port		4

## CHEF'S SHARING BOARD

for two people to share 25

6 dishes selected by our chef from the small plates menu  
*changing daily - ask a member of staff for details*