

## The Only Running Footman

### Starters

Homemade Breads	
Soup of the Day (v)	5.50
½ Dozen Colchester Rock Oysters, Cabernet Sauvignon, Shallot Vinegar	9.95
Bayonne Ham with Celeriac Remoulade	9.95
New Season English Asparagus with Poached Hens Egg & Hollandaise Sauce (v)	8.80
Tempura Rare Tuna, Dried Sea Weed, Soy Sauce & Sweet Chill Mayonnaise	9.95
<b>Salads, Starter or Main</b>	
Green Salad of Watercress, Lollo Biondo, Lamb Lettuce, Lardons & Poached Quail Egg	5.95/10.50
Bocconcini, Avocado, Heirloom Tomato with Walnut Dressing	7.85/13.70
Roasted Fennel with Thyme, Pine Nuts, Orange Zest, Rocket & Ricotta	7.75/13.50

### Starter or Main

The Only Running Footman Bouillabaisse with Saffron Aioli & Sourdough	9.50/17.75
Warm Wild Mushroom, Red Onion & Goats Cheese Tart (v)	6.95/13.50
Deep Fried Courgette & Aubergine Fritters, Rocket, Balsamic & Tomato Vinaigrette (v)	6.75/12.50
Spelt Linguine of Seafood, Chilli, Garlic & Wild Fennel	8.75/16.75

### Mains

Seared Duo of Fish with Razor Clams, Samphire, Red Pepper & Lobster Bisque	18.75
Roast Loin of Spring Lamb, Peas Lettuce & Bacon	20.95
Char Grilled Rump Steak, Lyonnaise Potatoes & Wild Garlic Puree	21.95
Roasted Spring Poussin with Pak Choi, Sweet & Sour Sauce	15.50
Pan Seared Fillet of Wild Sea Bass, Grilled Mediterranean Vegetables & Sauce Vierge	21.75
Fillet of Organic Scottish Salmon with Wilted Lettuce, Cucumber & Dill Salad, Tomato Dressing	16.95

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### Sides

Minted Jersey Royals	4.50
Steamed Tender Stem Broccoli	3.95
Cauliflower Cheese	4.50
Stealth Fries	3.50

### Desserts

Classic Raspberry 'Mess' with Vanilla Yoghurt & Honeycomb	6.00
Mango & Lime Parfait with Café Curls	6.00
Chocolate Mocha Tart with Strawberry & Vanilla Ice-Cream	6.25
Rice Pudding with Ginger – Poached Yorkshire Rhubarb	6.25
Selection of Ice-Creams: Vanilla, Rum & Raisin, Cinnamon, Chocolate, Strawberry	4.95
Selection of Sorbets: Passion Fruit, Raspberry, Coconut, Lemon	4.95
Artisanal British & French Cheeses, Pear Chutney & Pain aux Fruits le Notre 3 for 7.95 or 5 for 11.95	

**Should you have any questions regarding the ingredients or the preparation of our dishes, please ask a member of staff, especially if you have any allergies**

**The Meredith Group as a whole, uses free-range, organic & RSPCA approved produce from sustainable environments, wherever possible.**

**Have you seen upstairs? We have an exclusive Chef's table along with a beautiful private room, adaptable for any occasion. Both are available 365 days a year, please ask for more information. The Meredith group has two other Pubs in London: The House in Islington, on Canonbury Road & The Portman in Marylebone, on Upper Berkeley Street**

***Executive Head Chef – Eddie Kouadio***

A discretionary 12.5% service charge will be added to your bill