

STARTERS

v	Potato, Leek & Watercress Vichyssoise <i>Warm Provençale Cake</i>	6.90
w s	Hand Picked Devon Crab, Smoked Anchovy Mayonnaise <i>Chargrilled Cauliflower</i>	11.90
w f	Fresh Maine Lobster, Scallop & King Prawn Tortellini <i>Roasted Scottish Langoustine & Warm Fragrant Piperade</i>	16.50
	Thinly Sliced Slow Cooked Limousin Veal <i>Pickled Spring Vegetables & Cabernet Sauvignon Vinegar</i>	10.90
v	Chargrilled New Season Green Asparagus <i>Crisp Soft Boiled Duck Egg, Truffle Caesar Sauce</i>	9.90
w f	Seared Rare Yellowfin Tuna <i>Smoked Crushed Aubergine & Feta, Lightly Spiced Chickpea Croquette</i>	12.90
	Roasted Duck Foie Gras & Crisp Confit Duck Leg <i>Pain d'Epices & Roasted Hazelnuts, Poached Yorkshire Forced Rhubarb</i>	13.50
	Braised Shoulder of Loire Valley Rabbit <i>Sweet & Sour Black Radish, Wholegrain Mustard Mouseline</i>	9.90
v	Seasonal Green Leaves & Garden Herb Salad <i>Black Truffle Vinaigrette</i>	7.90

VEGETARIAN

v	Hand Rolled Fresh Pappardella, Grated Fresh Truffle <i>Seasonal Wild Mushrooms & Parmesan Reggiano, Truffle Sauce</i>	17.90
v	Spring Vegetable & Provençal Artichoke Barigoule <i>White Onion Pissaladiere, Extra Virgin Olive Oil</i>	17.50

FISH & SHELLFISH

W F	Pan Roasted Line Caught Sea Bass <i>New Season Jersey Royal Potatoes, Green Asparagus, Langoustine Bisque</i>	23.50
	Herb Crusted Organic Sea Trout <i>Young Vegetable, Wild Mushroom & Marjoram Etuvée</i>	19.50
W F	Slow Cooked Fillet of Cornish Cod 'Rougaille' Caught Off The Scottish Coast by the Fishing Boat 'The Lapwing' <i>Roasted Vermicelli & Mussel Casserole, Iberico Chorizo Sauce</i>	18.90

POULTRY & MEAT

	Oven Roasted Breast of Lancashire Wheat Fed Guinea Fowl <i>Provençale Ratatouille & Smoked Anchovy Beignet, Roasting Jus & Aged Vinegar</i>	18.90
	Honey Glazed Breast of Goosnargh Duck <i>Roasted Red Plums & Endive Meunière, Ruby Port Sauce</i>	21.00
	Roasted Iberico Pork Loin & Confit Pork Cheek <i>'Petit Pois a la Française', Alsace Bacon Sauce</i>	19.50
	Oven Roasted Rack Of Welsh Lamb & Braised Shank Grémolata <i>Grilled Ratte Potatoes, Black Olive & Goat's Cheese, Light Lamb Jus</i>	21.50
	Oven Roasted & 'Herb Smoked' Wagyu Beef - <i>for two</i> <i>Hand Cut Duck Fat Chips & Tenderstem Broccoli, Béarnaise Sauce</i>	32.50 per person

VEGETABLES & SALAD

	Mushroom Fricassée Persillade	3.90
	Vichy Carrots	3.90
	Triple Cooked Chips	3.90
	Wilted Spinach	3.90
	Truffle Mashed Potatoes	4.50
	Seasonal Green Leaves & Herbs, Truffle Vinaigrette	4.50

V : Vegetarian

W S : Wild Shellfish

W F : Wild Fish

Some dishes may contain Nuts and Raw Eggs

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices