



AUGUST 2013

Glass of champagne 8.00

White Peach Bellini 6.50

- starters**
- chilled gazpacho with parsley 5.75
 - smoked ham hock terrine, gribiche & toast 6.95
 - grilled focaccia, heritage tomato, ortiz anchovies, olives & basil 7.75
 - pork & chorizo meatballs with gnocchi & gremolata 7.50
 - roast rump of veal with rocket, shaved parmesan & white truffle oil 8.75
 - tiger prawn, crab, sweet corn & coriander fritter, sweet chilli & crème fraîche (n) 8.50
 - grilled squid, shaved fennel, piquillo pepper & aioli 7.50
 - white peach, beetroot, goats curd, pumpkin seed & raspberry vinaigrette salad 7.75
- mains**
- yoghurt marinated roast poussin with spiced peach chutney & lentil dahl 15.85
 - grilled onglet steak with chips, onion gravy, rocket & béarnaise 15.95
 - roast harissa marinated lamb rump with greek salad 18.95
 - roast cod with parsley mash, samphire & butter sauce 16.50
 - pan fried arctic char, green papaya, apple, tomato, chilli, lime & coriander 15.50
 - grilled aubergine, ricotta & spinach dumplings, tomato sauce, basil & parmesan 13.50
 - courgette & saffron pilaf stuffed pepper with rose water greek yoghurt & toasted pistachios (n) 13.50
- Sides**
- mixed leaf salad 4.00
 - broccoli 3.50
 - parsley mash 3.50
 - chips 3.50
- desserts**
- vanilla yoghurt pannacotta with cherries 6.50
 - strawberry granita & english strawberries 6.50
 - raspberry parfait & poached white peach 6.50
 - sorbet selection 6.50
 - chocolate nemesis with salty pecan caramel (n) 6.50
 - apricot frangipane tart with vanilla ice cream (n) 6.50
 - fudge & chocolate truffles with biscotti (n) 5.00
 - cantucci with a glass of vin santo Leonardo dell'empolese 2005 (n) 10.50
 - selection of neal's yard cheeses with red grapes & biscuits 8.75

(n) contain nuts

an optional gratuity of 12.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes