



Snacks from the counter

Petit Lucques olives	£5
Salted Marcona almonds	£6
Finocchiona - Traditional salami from Tuscany	£11
Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg	£11
Selection of French and British farmhouse cheese	£16

Salads

Taramasalata, wild oregano, olive oil, grilled pitta	£11
Burrata, fresh peas, shaved fennel, sour cherries (v)	£15
Norfolk asparagus, vinaigrette of chopped St.Ewes eggs, soft herbs	£16
Heritage tomato salad, shallot and chive vinaigrette	£11



Fish & Shellfish

Dressed Dorset crab	£29
Rock oysters	£4ea
Scottish lobster brioche roll	£30
Grilled Galician octopus, smoked paprika and Moroccan lemon	£24
Plate de fruit de mer (supplement – half lobster for £35)	£55

Meat

Spring falafel burger, harissa mayonnaise and pickles (v)	£16
Farmhouse chicken and pork terrine, toasted sourdough	£11
Our classic burger, house relish, onion marmalade	£18
Grilled Scottish rib of beef, hollandaise or Béarnaise (serves 2)	£9.50 per kg

Sides

Triple cooked fries	£7
Market green vegetables	£7
Spring vegetable salad	£7



Desserts

Chocolate and salted caramel ice cream sundae	£12
“Mojito” lime parfait, brown sugar, lime and mint sorbet	£12
Scones served with cornish clotted cream and homemade jam	£15
Canelé with a choice of tea or coffee	£7

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.
Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 15% service charge will be added to your bill.