

STARTER

Crispy chicken thigh, Romesco,
toasted almond, Grelot onion
2016 Godello "Gaba do Xil", Telmo Rodriguez,
Valdeorras, Spain £9

House cured salmon, pomelo, fresh and
pickled radishes
2018 Espirit Méditerranée, Château de Berne,
IGP Méditerranée, France £7

White courgette soup,
orange zest, olive oil ^{Ve}
2017 Furmint Kvarc, Michael Wenzel,
Burgenland, Austria £13

Dorset snails, spring garlic,
wild onions
(supplement £4)
2017 Malvazija Istarska "Alba", Ivica Matošević,
Istria, Croatia £9

MAINS

Roasted Cob chicken
2017 Chablis 1er Cru "Côte de Lechet",
Domain Tremblay, Burgundy, France £12.5
or

Slow cooked ox cheek
(supplement £6)
with roasted shallot,
fresh peas & shoots
2017 Malbec "Altura", Bodega Norton,
Mendoza, Argentina £9.5

Gilt head bream
green asparagus, Fowey mussels
2016 Beaujolais-Villages "Grande Lamure",
Domaine de Poncie, Burgundy, France £7

Chickpea socca, spring vegetables, black olive, carrot puree ^V
2018 Inspiration, Château de Berne,
Cotes de Provence, France £9

DESSERT

Brown sugar custard, passionfruit sorbet
2015 Gewürztraminer "Vendanges Tardives",
Turckheim, Alsace, France £12

Marinated pineapple, coconut,
dark rum, lime granita
2013 Tokaji Aszú "5 Puttonyos", Chateau Dereszla,
Tokaji, Hungary £11.50

Banana soft serve, honeycomb
2018 Bukettraube,
Cederberg, South Africa £8.5

Gariguettes & Fraises Des Bois strawberries,
milk, Kampot pepper
(supplement £3)
2017 Riesling "Cordon Cut", Mount Horrocks,
Clare Valley, Australia £14