

Strawberry bellini £9.95  
 Charentais melon soda £6  
 Apricot and camomile martini £12  
 Pasa de Moda £13  
 Bacon Bloody Mary 12

## A la carte

June 2019

Cool almond soup with green olives, melon, cucumber, garlic and grapes	17
Salad of spring vegetables with a light truffle cream, cracked hazelnuts, pea shoots and a deep fried quail egg	17
Chargrilled Norfolk asparagus with grilled red onions, ewe's curd, balsamic vinegar and olive oil	17
Broad bean hummus with scorched courgette, smashed hazelnuts, green beans and cashew milk	19
Hand cut strozzapretti with early summer peas, mousserons, chicken stock and parmesan	16
Tartare of veal with a Caesar cream, tiny capers, white asparagus, pickled white onions and herbs	22
Terrine of Dover sole, skate and smoked eel with an oyster beignet, tarama and seaweed tartare sauce	30

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Extra select Norfolk asparagus with wilted spring greens, a coddled egg dressing and mousserons	28
Fillet of Cornish turbot with roasted vegetables, a light curry dressing, nut milk, spinach and lime	42
Double baked cheese soufflé with Montgomery cheddar, melted leeks, button mushrooms and truffle	26
Fillet of Cornish cod with parsley gnocchetti, mussels, leeks, sea vegetables and mousserons	37
Roast rump and breast of Lavinton lamb with glazed lettuce, pea puree, Jersey Royals and mint	33
Thinly sliced rump of Cumbrian beef with chargrilled asparagus, alliums, galette potatoes and red wine	34

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Crème brûlée with smashed raspberries and vanilla	13
Lemon posset with red fruit compote and a sweet and sour doughnut	12
Apricot, camomile and Sauternes fool with hazelnut meringue	14
Gariguetta strawberry, elderflower and Balfour jelly	14
Warm chocolate pudding with orange ice cream and 100's and 1000's	15
Ice creams - hazelnut, lemon vanilla, yoghurt	12
Sorbets – apricot, strawberry and elderflower, berry and hibiscus	10
Cheese	20

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Coffee with truffles £7