

# MARCH

CARLINGFORD OYSTERS FROM THE IRISH SHORES POIVRE MIGNONNETTE / PONZU AND SOY / FROZEN HORSERADISH	4.00
GRILLED BLANCA DE TUDELA ARTICHOKE, LEEK FONDUE, ENDIVE	17.00
NORFOLK QUAIL OVER HOT COALS, SAUTERNES SOAKED MUSCAT GRAPES, PICKLED WALNUT	18.00
AGED BEEF TARTARE, EMULSION OF OYSTERS, CAVIAR	21.00
CARAMELISED VEAL SWEETBREAD, CELERIAC, PATA NEGRA	24.00
SLICED IBERICO HAM, BURRATA, COBATILLAS OLIVE OIL	22.00
BAKED ORKNEY SCALLOP IN THE SHELL, DULSE, SORREL APPLE SALAD	23.00
LANGOUSTINE, CHICKPEAS, SHELLFISH BISQUE	26.00
NEW SEASONED WHITE ASPARAGUS, BLACK TRUFFLE	28.00

Food allergies and Intolerances.

Please ask if you would like more information about our ingredients.

## Coastal & Wild

PARMESAN GNOCCHI, ROASTED ROSCOFF ONION, SMOKED AUBERGINE	18.00
SLOW COOKED CELERIAC, BEAUFORT CHEESE, BLACK TRUFFLE	24.00
STUFFED DOVER SOLE, MUSHROOM TART, CARAMELISED ONION PURÉE	38.50
WILD SEA BASS, SQUID INK RISOTTO, CHORIZO	38.00
JOHN DORY, CHICKPEAS, MORTEAU SAUSAGE, SALSA VERDE	38.00

## Grass fed, furred & feathered

LAKE DISTRICT VENISON LOIN, SMOKED BACON, CABBAGE, CELERIAC	34.00
GLAZED REG JOHNSONS DUCK BREAST, POT ROASTED RED CABBAGE, SALSIFY, GRAPEFRUIT	34.00
BBQ VEAL CHOP, CHAMP POTATO, TROMPETTE, MADEIRA SAUCE	44.00
TIPPERARY HEREFORD BEEF SIRLOIN, CAFÉ DE PARIS	46.00
SQUAB PIGEON PIE, CONFIT BEETROOT, SEVILLE ORANGE	44.00
WHOLE BAKED TRUFFLED CHICKEN FOR 2 SPINACH, BEURRE NOISETTE	24.00pp
HUNTSHAM COURT FARM MIDDLE WHITE SUCKLING PIG FOR 2, CORRIGAN'S BLACK PUDDING, APPLE	88.00

## Extras

TRIPLE COOKED CHIPS	5.25	RUBY BEETROOTS, FETA, MINT	5.50
MASHED POTATOES	5.50	SPRING GREENS, GOLDEN RAISINS, PINE NUTS	5.50
POLYTUNNEL SALAD	5.50	CARROTS, CUMIN, POMEGRANATE	5.50