

Wine of the day:

Bertanuse, Chiaretto 2010, Italy

125ml 4.00 250ml 7.75

500ml 15.00 Bottle 23.00

Friday 11 May

Kir Royale 6.50

## Starters

Tomato, red pepper, rice, goat's curd & coriander soup 6.50

Wood roast asparagus, buffalo mozzarella, parmesan, breadcrumbs 8.50

Shellfish, fennel & dill salad 8.50

Wild prawns, verdina beans, white wine, parsley, garlic, arbequina olive oil 8.50

Slow cooked rabbit, morcilla, broad beans, peas, mint 8.00

## Mains

Wood roast red mullet, mussel, dill, pinenut & raisin pilaf 18.00

Vegetable mezze, flatbread 15.00

Wood roast quail, pepper & aubergine salad, seasoned yoghurt 15.50

Seared beef, beetroot, orange, ricotta, anchovy & oregano dressing 18.50

Wood roast lemon sole, asparagus, jamon, sea fennel, tomato & coriander dressing 18.50

Wood roast middle white pork, wrinkled potatoes, salsa mojo 16.50

Cornish earlies 3.50 Leaf salad 3.50

Purple sprouting broccoli 3.50 Ground elder 3.50

12.5% service charge will be added to parties of 4 or more

Please inform us of any dietary requirements.

Wine of the day:

Bertanose, Chianetto 2010, Italy

125ml 4.00 250ml 7.75

500ml 15.00 Bottle 23.00

Friday 11 May

Set Menu

Available 12-2.45, 6-7

Starter

Asparagus soup, jamon

Shellfish, fennel & dill salad

Roast jamon pata negra, fried potatoes, pheasant egg, morcilla

Mains

Vegetable mezze, flatbread

Spaghetti, gurnard, tomato, capers, parsley, garlic

Lamb shoulder, slow cooked in almond, yoghurt & harissa, almond pilaf

Puddings

Mango sorbet

Chocolate & stout ice cream

Zamorano, membrillo

1 Course 12.00 2 Courses 16.00 3 Courses 20.00

Please inform us of any dietary requirements.