

Wine of the day:

Bertanuse, Chiaretto 2010, Italy

125ml 4.00 250ml 7.75

500ml 15.00 Bottle 23.00

Thursday 17 May

Kir Royal 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

Wood baked crab, pepper leaf salad 7.00

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

Mains

Wood roast mackerel, mussels, dill, pinenut & raisin pilaf 16.00

Imam bayildi 15.00

Veal chop, sage, capers, St Georges, artichokes, lemon 18.50

Wood roast hake, wild prawns, verdina beans, parsley, garlic 18.50

Lamb manti, sweetbreads, yoghurt, rosemary, brown butter 17.50

Quail mezze 16.50 per person

(To be taken by the whole table)

Cornish earlies 3.50

Leaf salad 3.50

Purple sprouting broccoli 3.50

12.5% service charge will be added to parties of 8 or more

Please inform us of any dietary requirements.

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Thursday 17 May

Set Menu

Available 12-2.45, 6-7

Starter

Tomato, red pepper, rice, goat's curd & coriander soup
Wood roast marrow, poached egg, allspice, walnuts, yoghurt
Shellfish, fennel & dill salad

Mains

Courgette fritters, sweet tomato sauce, caprini
Spaghetti, red mullet, tomato, capers, parsley, garlic
Slow cooked rabbit, morcilla, broad beans, peas, mint

Puddings

Mango sorbet
Chocolate & stout ice cream
Picos blue, walnuts, honey

1 Course 12.00 2 Courses 16.00 3 Courses 20.00

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