

NV Philipponnat - Royale Réserve Non Dosé - Marne – Champagne – France £16 NV Highweald Rose – Brut – West Sussex – England £17

Wine club 22 nd May

SMALL PLATES

Rosemary Focaccia wild garlic butter	£4.5
Soup of St Austell bay Mussels	£14
Croquette of Pig's head and ham hock, burnt apple puree and crackling	£14
Croustillant of confit duck and crispy bacon, apricot and duck sauce	£14
Sea bass crudo with pickled jalepeno dressing Aged Beef carpaccio, smoked onions and parmesan Hand rolled linguine with Cornish crab, clams and Amalfi lemon ½ Dozen Maldon Oysters served with pickled apple and dill oil/ mignonette & Tabasco	£16
	£18
	£19
	£24
LARGE PLATES	
Hand rolled cavatelli, nettle pesto, courgetts, smoked shiitake and parmesan	£18
Cassoulet of Tolouse sausage and confit pork, red wine and haricot beans	£21.5
Breaded Cornish plaice, sauce gribiche	£24
Tandori marinated fish, citrus yoghurt, onion bhaji and herbs	£24
Beef onglet with peppercorn sauce or bearnaise, triple cooked chips and watercress	£24
SIDES	
Triple cooked chips & Bearnaise	£6
Butterhead and oakleaf lettuce, crispy shallots and mustard dressing	£6
Spinach with confit garlic	£6
Chargrilled tender stem broccoli with pickled anchovy and crispy shallots	£8
DESSERTS	
Warm Valrhona chocolate brownie, Madagascan vanilla ice cream	£10
Barbera – Chinato Castello di Tissarolo – Italy £10	
Forced rhubarb and Sauternes sorbert, warm almond financier	£12
Merlot Spätlese – Tschida – Burgenland-Austria £8	
Brown butter and chocolate delice, amarena cherry ice cream and Florentine	£14
Rasteau – Vin Doux Naturel – Domaine de Beaurenard £13	
Fine cheese plate served with warm oat cakes and honeycomb	£14
2018 Sauternes – Château Laville - Bordeaux - France £14	
Coffee served with Valrhona salt caramel chocolate truffles	£7