

"I am very specific with my Negroni" 12 Wild Honey St James bespoke Vermouth 5

Chilled gazpacho 'Andalusian style' 8
Salad of English peas, lemon, honey and radish 8
Grilled Cornish sardines, summer vegetable vinaigrette 9
Burrata, trumpet courgettes, nasturtium leaves, herb oil vinaigrette, dukkah spice 13
Hand cut macaroni 'Cacio e Pepe', crisp boneless chicken wings 12-16
Smoked eel, cucumber, horseradish, chervil and roast hazelnuts 14
Crisp pig's head, endive and herb salad, nduja mayonnaise 9
Grilled Galician octopus, smoked cod's roe, fennel salad 17

Classic Bouillabaisse Marseille style 32
Lacquered barbecued quails, turnip, peanut relish 21
Cornish Cod, fricassée of fresh white beans, girolles and peas 26
Line caught English seabass, young sweet onions, fresh almonds, sea vegetables 34
Grilled rib of grass-fed beef for two, crisp anna potatoes, hispi cabbage, hollandaise 45 per person
Rabbit - Simply roasted saddle and shoulder cottage pie, girolles, Italian green beans 29
Daphne's Welsh lamb, fresh sheep's ricotta, crisp sweetbreads, summer vegetables 28

Jersey royal potatoes, seaweed butter 6 Fricassée of peas, broad beans, lettuce 6 Tomato and shallot salad 6

Cheese from the marble counter 4.5 each or 15 for a selection

Wild Honey ice cream, fresh honey (Burford - Cotswolds) 12 Warm apricot clafoutis, Normandy crème fraîche to share, 3-4 persons 20 Classic English custard tart, golden sultanas, pine nuts, salted butter 9 Warm chocolate soup, toasted rice ice cream 9 Black cherries, sorbet, almond cream 11

Early Supper Menu 5PM-6:45PM

Two courses 23 Three courses 27

Chilled gazpacho 'Andalusian style'
Charred mackerel, summer vegetable vinaigrette
Classic country terrine, fruit relish and pickles, grilled sourdough

Grilled Plaice, warm vinaigrette of fresh white beans, tomato and parsley Daphne's Welsh lamb, courgettes, pearl barley and mint Slow baked aubergine, Middle Eastern flavours

Paris Brest - Choux bun with praline cream English strawberries, mascarpone and basil sorbet Today's cheese

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

