

Weekly menu 20th April 2012

To begin with	
Courgette, basil and goat cheese soup Prawns, scallops, clams and mussels with Sardinian pasta and wild garlic Salt-marsh lamb meat balls, cucumber, tomato, mint sauce, yogurt and grilled flat bread English asparagus and Parmesan risotto Smoked mackerel, crispy pancetta, poached egg, salad leaves and sour-dough croutons A selection of cured meats, artisan cheeses, grilled preserved artichoke, roasted peppers, olives and bread Venison carpaccio, parmesan, rocket and balsamic caramel	6.5 7.50 7 7/11 7 15 7
To follow	
Pea and parmesan ravioli with lemon butter Salt-marsh lamb shank with lemon, mint and crushed new potatoes 10 oz rare-breed beef burger with onion marmalade, chipotle aioli and chips (add cheese) Toulouse sausages, Spring greens and lentils Panfried calves' liver, onions, bacon and mash  Certified English Rare Breed Steaks:  12oz Sirloin 12oz Rib eye 11oz Onglet (medium rare only) Served with hand cut chips and your choice of béarnaise, gravy, green peppercorn sauce or herb butter	12 17.50 12/13 14.50 15 24 24 16
From the sea	
Whole pan fried plaice, brown shrimps and capers with spinach and roast potatoes Seabass fillet, tiger prawns, spring onions baked "en papillote" Haddock fillet in London Pride batter with hand cut chips and tartare sauce Roast cod with peas and mussels Irish rock oysters Steamed moules marinières and chips	15 16.50 14 17 1.60 each
To end with	
Flourless chocolate and dark rum tort with crème fraiche Cox's apple tarte Tatin with clotted cream Raspberry and Fino syllabub Sgroppino: soft lemon sorbet with wine and vodka Peanut butter ice cream with banana, and salted peanut caramel Selection of ice creams and sorbets Affogato al café: real vanilla ice cream and espresso coffee British cheese platter of Stinking Bishop, Cropwell Blue and Montgomery cheddar with biscuits and quince jelly	6.50 6.50 6 5.50 6 6 4.50 9.50
A bit on the side	
Hand-cut chips, mixed leaves, steamed vegetables (carrots, green beans and broccoli), potato mash, pea purée, spinach, rocket and Parmesan	4