



## MAY

### APERITIFS

RATHFINNY CLASSIC CUVÉE BRUT, Sussex, UK	12
KIWI VODKA SOUR, vodka, kiwi, lemon	12
LEMON CURD GIMLET, gin, lemon curd, lemon juice	13
ENGLISH KIR ROYALE, English sparkling wine, English crème de cassis	15

### STARTERS

Cornish cod, St Austell bay mussels, sea herbs	14
Beef tartare, pickled shallot, black garlic, beef fat crumb	12
Salad of new season's vegetables, chives, sourdough vg	11
Cured Scottish salmon, Porthilly oyster, cucumber, horseradish	13

### MAINS

Blythburgh pork belly, baby gem, legumes, mint, champagne vinegar	25
Market fish, leeks, potato, beurre blanc	26
New season leeks, potato gnocchi, wild garlic vg	20
South coast lamb, Wye Valley asparagus, morels, wild garlic	28

### FROM THE BBQ

Dry-aged Pork T-bone 10oz	26
Dry-aged Gloucester fillet 6oz	31
Served with triple-cooked chips, caramelised onions, green salad & Madeira sauce	

### SIDES

Triple-cooked chips	5
Buttered new potatoes & greens	5
Green salad, sherry vinaigrette	5
Charred spring cabbage, toasted yeast, black garlic	5

### PUDDINGS

Chocolate bon-bon & tea or coffee	5
Lemon meringue pie soufflé, clotted cream (please allow 20 minutes)	13
Cacklebean custard tart, chai ice cream	10
Vanilla soft serve, Yorkshire rhubarb, ginger	8
Yorkshire rhubarb, custard, ginger, almond vg	11
Three British cheeses, fruit loaf, quince	14