

Blood orange prosecco £11

Blood orange soda £5

Fresh apple juice £5

Lemon verbena cordial £5

A plate of Coppa £12

Fern Verrow vegetables with beetroot yoghurt £7

## STARTERS

Bitter leaves with pomegranate, honey walnuts, goat's curd and rose harissa £16

Cauliflower and gorgonzola soup with pickled pear relish £16

Stracciatella with spigarello, anchovy, deep fried capers and winter tomatoes £17

Cornish mackerel carpaccio with Sicilian mandarin, agretti, fennel and chervil £17

Tagliatelle with clams, wild garlic and dried chilli £17

Ibérico ham with grilled calçots, roseval potato and aioli £17

## MAINS

Beef fillet with red wine butter, creamed spinach and onion rings £33

Monkfish and prawns with saffron, wild garlic, tomatoes and soft herbs £31

River Test trout with beetroot, grilled red cabbage, horseradish and watercress £30

Confit duck leg with parsnip purée and collard greens with chilli and garlic £28

Grilled lamb with charred aubergine, chickpeas, salsa rossa and crème fraîche £30

Ricotta dumplings with buttered leeks, farro, ricotta salata and crispy sage £28

Fern Verrow greens £11

Fern Verrow crispy potatoes with black garlic vinaigrette, sour cream and soft herbs £11

## DESSERTS & CHEESE

Ginger cake with Meyer lemon cream and blood oranges £9

Rhubarb jelly with muscat cream and roasted rhubarb £9

Bitter chocolate cake with coffee ice milk £9

Selection of ice creams £12

Brilliat Savarin with truffle honey and carta di musica £10

Gubeen, St. Tola and Fourme d'Ambert with rye crackers and honeycomb £12

A discretionary 13.5% service charge will be added to your bill

If you have any specific dietary requirements, please talk to your waiter who will be happy to help