

# Menu

burrata with Tuscan bread salad	£9
deep fried courgette flowers with ricotta, basil and chilli	£9
grilled squid with chickpea sauce	£9
smoked eel with mackerel brandade, beetroot and apple	£11
crab salad with basil mayonnaise	£11
scallop tartare with scallop won ton fritters	£12
lobster with pea and mint sauce	£14
calf's brains with brown butter	£9
plate of Spanish cured meats with tomato and olive salad	£11
veal sweetbreads with sauerkraut and warm dressing	£12
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lemon sole with rocket and watercress butter	£19
halibut with shrimps and dill	£22
turbot with clams and chive beurre blanc	£24
monkfish with mustard and caper sauce	£22
guinea fowl with spiced cauliflower and croustis	£18
rib eye of beef with café de Paris butter	£21
loin of venison with goats cheese gnocchi	£23
roast grouse with braised lentils and dauphine potatoes	£25
potato gnocchi with peas, cauliflower and girolles	£12

**extras @ £3**

spring cabbage

runner beans

beetroot and green bean salad with anchovy dressing

artichoke, peas and beans

chicory and cos lettuce salad with lemon and olive oil dressing

Anya potatoes

**puddings @ £7**

chocolate marquise

Muscat crème caramel with Agen prunes

somloi – Hungary’s version of trifle with apricots, walnuts and rum

vanilla pannacotta with roasted figs and honey

orange and almond cake

pavlova with baked plums and mascarpone

dark chocolate and raspberry crème brûlée

lemon curd and raspberry tart

pecan tart with vanilla ice cream

chilled summer soup with vanilla ice cream

Vin Santo and cantuccini

**Cheeseboard @ £10 – to share**

Roquefort, Montgomery Cheddar, Brillat Truffé and Epoisse

coffee - tea – tisane and petits fours £4

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## Pudding wines

Willi Opitz ‘Cuvée Beerenauslese’ 2007 Austria. Very sweet, but fresh and light too. Sort-of honey and melon?	10cl. Glass	£6
Elswein – Spatburgunder Weissherbst Germany. Mosel. Sweet, though not heavy; made from very ripe grapes harvested frozen in the early morning. Gently pressed to release the concentrated sweet nectar but leave the ice crystals. Rare stuff.	10cl. Glass	£6
Innocent Bystander Pink Moscato NV South Australia. A bit of pink frothy fun. Low in alcohol (5.5%) with ‘Turkish Delight’ notes. Enough for two or three glasses.	Half:	£11
Banyuls L’Etoile 1999 Southern France. Grenache grape. A distant relation of Port. Sweet red vin doux naturel.	10cl. Glass:	£5
Dow’s 10-year old Tawny Port Portugal. Old tawnies are the favourites of the producers. Profound nutty richness from a top house. Served chilled.	10cl. Glass:	£5
Quinta da Noval 20-year old Tawny Port Portugal. Old tawnies are the favourites of the producers. Profound nutty richness from top houses.	10cl. Glass:	£8

coffee – tea – tisane and petits fours £4

cafetière coffee

espresso

double espresso

caffè latte

cappuccino

English breakfast tea, or ask to see our tea menu

#### brandies

Armagnac. Castède 10 years	£5
Armagnac. Marcel Trépout 30 years.	£9
Cognac. Ragnaud-Sabourin VSOP.	£5
Cognac. Ragnaud-Sabourin alliance No. 35	£9
Cognac . Delamain 'Pale & Dry'	£8
Calvados. Groult 8 years.	£5
Poire William eau-de-vie. (Miclo/Trimbach)	£4
Framboise eau-de-vie. (Trimbach)	£4
Grappa di Tignanello. (Antinori)	£5