



## SAMPLE A LA CARTE MENU

### NIBBLES

- Sourdough Bread & Salted Butter - £4.5
- Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 *(each)*
- Brandade Croquette & Tartare Sauce - £5 *(each)*
- Courgette Flower Tempura & Smoked Cod Roe Tarama - £6.5

### STARTERS

- Sea Bream Tartare, Pickled Watermelon, Raspberry & Marigold Oil - £14
- Smoked Ricotta, Roasted Mirabelle, Chives Sabayon & Buckwheat - £14.5
- Lamb Ragù Pappardelle, Kalamata Olives & Preserved Lemon - £17
- Duck Foie Gras Pressé, Figs Compote, Grapes & Verjus - £19.5

### MAINS

- Steamed Cornish Cod, Courgette and Green Curry Purée, Mussels & Paimpol Beans - £29
- Welsh Lamb Saddle, Fresh Corn, Baba Ghanoush, Smoked Yoghurt & Cucumber - £32
- Woolley Park Farm Duck, Piquillo Purée, Carrot & Burnt Sweet Pepper - £34
- Gnocchi, Wild Mushrooms, Sage & Cured Egg Yolk - £28

### SIDES

- Confit and Fried Jersey Royals, Parmesan & Pesto - £7
- Panzanella Tomato Salad & Pickles - £6
- Green Beans, Harissa and Fried Shallots- £6.5

### DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £9
- Pavlova, Black Currant & Berries - £10
- Peach, Frangipane & Verbena Tart - £9

### CHEESE SELECTION

£5 per Piece of Cheese (25 grams)

*Served with our Seasonal Selection of Handcraft Honey from "Le Miel des Français"*

1924, *Pasteurised Blue Cheese, Cow & Ewe's Milk, Massif Central, France*  
Blackmount, *Unpasteurised Soft Cheese, Raw Goat's Milk, Scotland, England*  
Appleby's Cheshire, *Unpasteurised Cheddar, Cow's Milk Milk, Shropshire, England*  
Marechal, *Pasteurised Hard Cheese, Cow's Milk, Canton de Vaud, Switzerland*  
Camembert, *Unpasteurised Soft Cheese, Raw Cow's Milk, Normandy, France*