Friday 5th March 2010

Campari & blood orange 6.50

Blood orange mimosa 8.00

Two courses for £15 & three courses for £20

Jerusalem artichoke soup

Beetroot salad, mustard, horseradish & a soft boiled egg

Pork & pistachio terrine, pickles & toast

Grilled sourdough, fennel, onions, goat's curd, pepper & pesto

Smoked haddock fishcakes, aioli

Poached salt pork, carrots & parsley sauce

Crème brûlée

Chocolate brownie, fudge sauce & ice cream

Stinking Bishop & co.

Soupe de poisson, rouille & croutons	4.50
Grilled rabbit & pork livers, bacon & sage	6.00
Goose rillettes, pickles & toast	6.00
Grilled sardines, toast & a fried egg	6.50
Cold roast beef, puntarella, kohlrabi, celeriac, caper & anchovy salad	6.50
Crubeens, sauce gribiche	6.50
Baked salsify, Parmesan	6.75
Salt mallard, jellied pork, pickles & toast	6.75
Crab cakes, mayonnaise	7.50
Grilled smoked salmon sandwich, cucumber & red onion pickle	8.00
Grilled sourdough, fennel, onions, goat's curd, pepper & pesto	12.50
Poached ox tongue, beetroot & horseradish	12.50
Whole grilled mackerel, cucumber & dill salad	14.00
Lamb shank, carrots & mash	15.00
Hake, spinach purée	15.50
Fegato alla Veneziana	16.50
Brill, artichokes & gremolada	17.00
Whole lemon sole, parsley & garlic butter	17.50
Rump of Galloway beef, potato cake, pickled walnuts & horseradish cream	21.50

vegetables, endive salad + 3.50

Lemon posset, blueberries	5.00
Caramel ice cream, chocolate sauce & almonds	5.00
Blood orange & pomegranate sorbet	5.00
Crème caramel	5.00
Macadamia meringue, berries & cream mess	5.50
Steamed ginger pudding, custard	5.50
Pistachio cake, quince & custard	5.50
Rhubarb, shortcake & lemon cream	5.50
Pear trifle	5.50
British cheese	2.50 each or a plate for 7.50

Please inform us if you have a food allergy or intolerance **Your bill will be left open for you to tip as you choose**

For groups of 8 people or more, a discretionary service charge of 12.5% will be added All prices include VAT at the current rate