

## STARTERS

asparagus

green asparagus, piedmont summer truffle,  
poached hen's egg

morels

creamed morels, hand made ziti, celeriac foie gras cream,  
salad mache

potato

light cream of ratte potatoes, warm smoked salmon,  
caviar, egg butter, pea shoots

scallops \*

tartar of hand dived scallops, chilled tomato consomme,  
basil puree, vanilla dressing

red mullet

crispy red mullet, wafer thin octopus, avocado salad,  
shellfish veloute

quail

roast quail, young vegetables a la greque,  
cauliflower mousse

foie gras

terraine of foie gras, english rhubarb,  
pistachios, toasted brioche

## MAINS

spelt

sharpham park spelt risotto, provencale vegetables, goat  
cheese crumble

sea bass

steamed wild sea bass, rock oysters, pak choi,  
charlotte potatoes

turbot

pan fried turbot, castellucio lentils, pancetta, crème  
fraiche sauce

salmon

roast organic salmon, crab risotto, champagne sauce

lamb

rack of new season lamb, wild rice, merguez,  
sauce choron

chateaubriand \*\* for two

fricasse of early summer vegetables, madeira sauce

pigeon

poached anjou pigeon, pomme anna, cinnamon baby  
turnips, muscat jus

three courses £39.50

\* supplement £3

\*\* supplement £5 pp

All prices are inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill  
Please be aware that some dishes may contain nut traces. If you have any specific allergies,  
please inform a manager immediately.