

FOOD

—

Gallagher Oyster, elderflower, fermented wild garlic

4.5 each

House charcuterie, pickles

9.5

Sourdough, whipped Marmite butter

6.5*

Cantabrian anchovies on toast

12

Grilled New Forest asparagus, seaweed, sauce vierge

15*

Terrine de Campagne, Sourdough, house pickles

13*

Cornish crab, apple and chicory salad

15*

Aged sirloin steak tartare, Burford brown egg, crispy potato

16*

Cornish bouillabaisse, grilled baguette, rouille

22**

Grilled breast of lamb, spring vegetables, salsa verde

24**

Yorkshire rhubarb choux bun

7.5*

Selection of French and English cheeses

12

SET MENU - 45pp (minimum of two people)

*INCLUDED **CHOOSE ONE

Please let your server know if you have any allergies
A discretionary service charge of 12.5% is added to your bill