

May 2015: This month's seasonal ingredients are Spring lamb, asparagus, Jersey Royals, morels, peas & wild garlic

TO NIBBLE

Bread & olives 4.00

Islington's Cobble Lane Salumi 7.00

Bread, olives & Salumi 10.00

TO DRINK

Conde Villar Branco, Vinho Verde, Portugal 2013 - 10.5% 6.00
175ml

Cucumber & fresh mint Spritz

House made cucumber & mint syrup served long over soda 4.00

FOR LUNCH

Cornish wild nettle & goat's curd soup, monk's beard & anchovy crumb 6.50

Wild mushrooms, morels, wild garlic & slow cooked hen's egg on toast 7.00

Devilled Cornish lamb kidneys & wild mushrooms on toast 8.00

Free range potted pork, capers, gherkins & toasted sourdough 8.00

Pickled heritage beetroot, Golden Cross goat's cheese & walnut salad 12.00

Beetroot cured Scottish salmon, bulgur wheat, chicory, orange & pomegranate salad 13.00

English pea, courgette & ham hock risotto, parmesan crisps & pea shoots 13.00 (V optional)

Slow roast pork belly, heritage carrot, pearl barley & sultana salad, soy & ginger dressing 14.00

Somerset beef burger & fried Lincolnshire potatoes 11.00 (Montgomery Cheddar +0.50 | Bacon +0.50)

Corn fed chicken breast, toasted barley, sunflower seed & pomegranate salad with preserved lemon 13.00
(V optional)

Cornish market fish dish 16.00

SIDES

Fried Lincolnshire potatoes | Potato puree | Mixed leaves & salad cream 3.20

Evesham asparagus & hollandaise 4.00

2 COURSE LUNCH 18.00 | 3 COURSE LUNCH 21.00

In season soup

Braised Cornish lamb shoulder, pea puree, courgette & Wye Valley asparagus

Cornish market fish dish

British flat iron steak, wild garlic Jersey Royals, rainbow radishes & caper butter

Dark chocolate tart, rosemary peanut & salt caramel ice cream

Seasonal mess