

May 2015: This month's seasonal ingredients are Monk's Beard, Wye Valley asparagus, morels, oranges & wild garlic

TO NIBBLE

Bread & olives 4.00
Islington's Cobble Lane Salumi 7.00
Bread, olives & Salumi 10.00

TO DRINK

Huia, 175ml 8.50
Sauvignon Blanc, Marlborough 2014. Organic & Biodynamic
Clementine Bellini 7.80
House-made clementine liqueur topped with Prosecco

STARTERS

Cornish wild nettle & goat's curd soup, monk's beard & anchovy crumb 6.50
Wye Valley asparagus, crispy duck egg & black truffle hollandaise 7.50
Hand chopped Somerset beef tartare & sourdough toast 8.00
Oxfordshire wood pigeon, caramelised cep tart, Cornish wild nettle puree & pennywort 9.00
Beetroot cured Scottish salmon, heritage baby beets, orange & vanilla 7.50
Cornish crab custard, hand picked white crab, pink grapefruit & ice lettuce 8.00

MAINS

Blue cheese gnocchi, Conference pear & walnut granola 15.00
English pea, courgette & ham hock risotto, parmesan crisps & pea shoots 13.00 (V optional)
Pan fried monkfish cheeks, red lentil dhal, glazed carrots, toasted coconut & carrot oil 18.00
Roast quail, savoy cabbage, charred baby leeks, chestnut mushrooms & leek marmalade 17.00
Free range belly of pork, celeriac puree, red cabbage, Granny Smith's & fondant potato 18.00
British flat iron steak, bone marrow potato puree, heritage carrots & shallot rings 19.00
Cornish market fish dish 16.00

SIDES

Fried Lincolnshire potatoes | Potato puree | Mixed leaves & salad cream 3.20
Wye Valley asparagus & hollandaise 4.00