

Thursday 17th May

wildhoney

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'Wild Honey Aperitif' – Prosecco with strawberry purée £9.95

Smoked eel, Alphonso mango, turnip, sweet spices £12.50
Rabbit, pork and apricot terrine, fruit relish, pickled carrots £9.95
Crisp belly of pork with Herefordshire snails, parsley, garlic £9.95
Fresh Dorset crab, Haas avocado, bitter sweet Italian leaves £12.95
Guinea Fowl and foie gras boudin blanc, peas, broad beans and pancetta £9.95
Spring salad of fresh goats curd, English peas, Anya potatoes £8.95
Thinly sliced smoked haddock, fennel and chilli vinaigrette £9.95
Soft poached egg, chestnut mushrooms and Parmesan £11.50

Grilled salmon trout, courgettes, artichoke, grelot onions £20.95
Cornish cod, crisp chicken wings (boneless), peas and broad beans £22.50
Grilled rib-eye of beef (28 day aged), bone marrow gratin, Swiss chard (for 2 persons) £23.50 pp
Roast saddle and braised shoulder of rabbit, carrot and cumin £20.95
Rack of Limousin veal, caramelised onion and anchovy £22.50
Bouillabaisse 'traditional Marseille style' £22.50

Selection of cheese from La Fromagerie £3.25 each
Condrieu, Andre Perret, Rhône 2009 £14.00

Warm chocolate soup, milk sorbet £7.95
Wild honey ice cream, crushed honeycomb £7.50
Carrot and walnut cake, carrot jam, coffee ice cream £7.50
Meringue of Gariguet strawberries, 'pavlova' £7.95
Clafoutis of English pears, vanilla ice cream £7.50

Selection of chocolates £5.00

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