

The HERO of MAIDA

STARTERS

Homemade sourdough, salted butter	3.50
Jersey oysters	2.75 each
Charcuterie plate	12.00
Gazpacho	7.00
Smoked salmon rillettes, Carosello cucumber, sourdough	8.50
Crispy Tamworth pork shoulder, gooseberry relish, English mustard	7.50
Bulls heart tomatoes, rosary goats curd, fennel, salsa Verde	8.00
Burrata, flat white peaches, roasted almonds, basil, and mint dressing	9.00
Steak tartare	8/18

MAINS

Ragout of fresh borlotti beans, summer vegetables, stuffed courgette flower	15.00
Grilled herb fed chicken leg, baby gem, girolles, aioli	16.50
Rye Bay plaice, fennel, cucumber and brown shrimp relish, Cornish earlies	18.00
Chalk stream trout, coco beans, sea herbs, Pommery mustard beurre blanc	18.50

STEAKS (all our beef is pasture fed and dry aged for a minimum of 35 days)

All served with garlic butter or chimichurri sauce & triple cooked chips

Flat iron	19.50
Shorthorn fillet	28.00
Highland T-bone (for two)	75.00

SIDES

Triple cooked chips/ Cornish earlies / spring greens / mixed leaf salad	4.00
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DESSERTS

Chocolate brownie, pistachio ice cream	8.00
Summer fruit pavlova, praline	8.00
Sticky toffee pudding with clotted cream ice cream	7.50
Raspberry & almond cake, vanilla ice cream	7.50
Selection of cheeses from La Fromagerie	12.00
Selection of ice cream and sorbets	2.00 per scoop

A discretionary service charge of 12.5% will be added to your bill