

The HERO of MAIDA

Friday 6th September

Dry Furmint, Tamás Tornai, Tornai Winery, Somló, Hungary, 2017 (125ml)	6.50
Duoro, Papa Figos, Luís Sottomayor, Casa Ferreirinha, Portugal, 2016 (125ml)	6.50
Jersey oysters	2.50 each / 6 for 14 / 12 for 25
Roast tomato soup, mascarpone	7.00
Bayonne ham, celeriac remoulade	7.50
Smoked mackerel, baked beetroot, horseradish	7.50
Heirloom tomato, burrata, salsa verde	8.00
Wild mushrooms on toast, fried egg	8.50
Cornish crab tart, greengage plums, kohlrabi, tarragon	12.00
Steak tartare	9.50 / 19.00
Parmesan pancake, sweetcorn velouté, wild mushrooms	14.50
Confit lamb breast, spiced aubergine, chickpeas, harissa	17.50
Cornish hake, courgette flower, brandade, sauce vierge	19.50
Whole roast plaice, cucumber and fennel relish, brown shrimps	17.50
Whole roasted grouse, liver toast, damson jam, game chips & bread sauce	34.00
Flat iron steak, chips	18.50
Hereford fillet steak, chips	28.00
Sirloin on the bone, chips, salad (<i>for two to share</i>)	75.00
<i>(all steaks served with béarnaise, peppercorn sauce or café de Paris butter)</i>	
Chips Potatoes Green salad Spring greens	4.00
Vanilla and blackberry mousse, hazelnut crumb	7.50
Sticky toffee pudding, clotted cream	7.50
Chocolate mousse, honeycomb, caramelised banana	7.50
Crème caramel	6.00
Raspberry financier, vanilla ice cream	7.50
Strawberry pavlova, pistachio praline	8.00
Ice creams: vanilla, malt, almond Sorbets: white peach, apricot, mango (per scoop)	3.00
Cheeses: Cashel blue, Wookey hole cheddar, Sainte-Maure de Touraine (each / three)	4.50 / 12.00

Set Menu | From noon until 6:30pm | 2 Courses 16.00 | 3 Courses 19.00

Vichyssoise
Smoked ham hock and chicken terrine, piccalilli, sourdough
Marinated courgettes, goats curd, salsa verde

Lamb shoulder ragu, fresh pappardelle
Onion tart, pecorino, mixed leaf
Salt cod brandade, fine beans, soft boiled egg
Flat iron steak, chips, bone marrow butter (£3 supplement)

Vanilla and blackberry mousse
Raspberry financier, vanilla ice cream
Wooky hole cheddar, onion chutney, crackers

An optional gratuity of 12.5% will be added to your final bill. Please let us know if you have any allergies or dietary requirements