

The HERO of MAIDA

Wednesday 12th June

Henry's summer cup	7.50
Chablis, les allées d'Henri 2014, France (125ml)	8.60
Le colombier red, Massaya 2017, Lebanon (125ml)	6.50

Jersey oysters 2.50 each / six for 14 / a dozen for 25

House smoked mackerel, tartare sauce, rosemary crackers	7.50
Watercress soup, crème fraîche	7.00
Smoked ham, foie gras terrine	7.50
Burrata, trombetta courgette, pistachio pesto	8.50
Jolly Farm asparagus, hollandaise sauce	9.00
Bull's heart tomato panzanella salad	8.50
Steak tartare	9.50/19.00

Artichoke tart, caramelised onions, rocket, pecorino	14.00
Stone bass, spring vegetable pistou, macaroni	13.00
Poached trout, Cornish Earlies, sea vegetables, pommery mustard beurre blanc	19.00
Barnsley chop, provençal vegetables, preserved lemon, green sauce	19.50
Saddle of rabbit, confit shoulder, borlotti beans, Girolles mushrooms	19.50

Steaks served with chips, and béarnaise sauce, garlic butter or peppercorn sauce

Flat Iron	18.50
Fillet	27.00
T-Bone (for two to share)	75.00

Chips | Potatoes | Green salad | Spring greens 4.00

Lemon tart, elderflower	7.50
Chocolate marquise, mint chocolate ice cream	7.50
Strawberry pavlova, pistachio praline, lemon verbena ice cream	8.00
Crème caramel	6.00
Ice creams: vanilla, mint chocolate chip Sorbets: lemon, mango	3.00

Cheeses: Cashel blue, Keen's Cheddar, Tunworth (each / three) 4.50 / 12.00

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

Leek and potato soup
Pork rilette, cornichons
Taramasalata, flat bread

Gnocchi, spring veg, pecorino
Cod brandade on toast, fried egg
Roast chicken, saffron aioli

Polenta cake, crème fraîche
Sticky toffee pudding
Cashel blue, pear chutney