

The HERO of MAIDA

Wednesday 15th May

Henry's summer cup	7.50
Berto spritz	8.00
Morecambe bay oysters	2.50 each / six for 14 / a dozen for 25
Smoked mackerel rilette, pickled cucumber, sourdough toast	7.50
Wild garlic and watercress soup, smoked ricotta	7.00
Country terrine, spiced pear chutney	7.50
Burrata, trombetta courgette, pistachio pesto	8.50
Jolly Farm asparagus, hollandaise sauce	9.00
House smoked salmon, Jersey royals, grain mustard dressing	8.50
Steak tartare	9.50 / 19.00
Spring vegetable risotto, crispy hen's egg	15.00
Sea trout, peas, lettuce, Alsace bacon	18.50
Duck confit, Sarladaise potatoes, fennel and orange salad	19.00
Cotswold lamb rump, asparagus, peas, lovage	22.50
Grilled rabbit, Alsace bacon, chard, mustard sauce	17.75
Crispy pork belly, braised moquette beans, petit violet artichoke sauce	17.50
<i>Steaks served with chips and béarnaise or garlic butter</i>	
Flat iron	18.50
Rump	22.50
Highland T-bone (for two)	65.00
Chips potatoes green salad spring greens	4.00
Chocolate tart, salted caramel ice cream	7.50
Limoncello savarin, crème fraiche sorbet	7.50
Strawberry Eton mess, pistachio praline	8.00
Crème caramel	6.00
Vanilla cheesecake, mango sorbet	7.50
Ice creams: vanilla, salted caramel, calvados Sorbets: strawberry, coconut, mango	3.00
Colston Bassett, 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

Smoked mackerel rilette, pickled cucumber
Leek and potato soup
Salmon tartare

Potato gnocchi, tomato fondue
Braised pork belly, moquette beans
Fish cake, saffron aioli

Eton mess, strawberries
Calvados ice cream
Colston Bassett, pear chutney