

Wednesday, April 17th

arbutus

Sparkling Wine – Limney Blanc de Blancs, Davenport Vineyard, Sussex 2007 (Organic). £10.95

Chilli Chocolate Martini. £8.95

Fresh Kiwi Lemonade. £4.95

Salad of new season broad beans, Moroccan lemon, goats cheese, wild garlic. £6.95

Dorset crab, avocado guacamole, peanut and mango. £10.50

Slow cooked rabbit 'bolognese', pappardelle, Parmesan. £7.00

Scottish scallops, green vegetable tartare, potato mousse. £10.50

Squid and mackerel 'burger', Cornish razor clams. £11.50

Warm crisp pig's head, potato purée, pickled turnip. £8.00

Scottish salmon, broccoli, colza oil, Swiss chard, hazelnuts. £17.95

Saddle of rabbit, roast onions, heritage carrots, freekeh, slow cooked shoulder cottage pie. £18.95

Welsh Elwy Valley lamb breast, sweet potato, Madeira braised celery, golden sultanas. £18.00

Cod fillet, roast cevenne onions, endive marmalade, black quinoa. £19.00

Grilled piece of beef, salsify, caramelised onion purée, bone marrow gratin. £19.50

Pieds et paquets – lambs' tripe, shoulder, trotters. £18.00

Kirkham's Lancashire, Ami du Chambertin, Berkswell, Bleu de Gex, Rouelle. £3.25 each.

Warre's, Quinta Da Cavadinha, 1996. £10.50

Salted caramel ice cream, gingerbread, honeycomb. £6.00

Bitter chocolate mousse, mandarin sorbet. £6.00

Dulce de Leche – milk jam ice cream. £4.95

Classic English egg custard tart. £6.00

Pear clafoutis, vanilla ice cream (to share). £5.95 per person

Book now

