

Thursday, 17th May 2012

Dorset crab, Sicilian melon, avocado and mint. £9.50

Salad of Italian leaves, peas and broad beans. £7.95

Tempura of new season courgette flowers, fresh goat's cheese, sweet and sour tomato. £7.95

Soft poached egg, English asparagus, slow roast onions, Parmesan and chives. £8.50

Squid and mackerel 'burger', parsley, clams, sea purslane. £11.95

Salad of tomatoes, artichokes, spring leaves, gazpacho vinaigrette. £6.95

Warm crisp pig's head, potato purée, pickled turnip. £7.95

Fresh sheep's ricotta gnudi, spinach and preserved lemon (starter or main). £7.95 - £13.95

Slow cooked shin of beef, soft polenta, olive oil and Parmesan (starter or main). £7.95 - £14.95

Roast Barbary duck 'Asian style' with loquats. £16.95

24 hour slow-roasted Tamworth pork, spring greens. £17.95

Salmon (Loch Duart), quinoa salad, spiced courgette purée. £17.50

Cod fillet, crisp chicken wings (boneless), pink grapefruit, ginger and honey preserve. £18.50

Pieds et paquets – lambs' tripe parcels and trotters (Marseille style). £15.95

Shropshire Blue, Cornish Yarg, Stinking Bishop, Ticklemore, Lincolnshire Poacher. £3.25 each.

Warm polenta and yoghurt cake, orange blossom syrup, mascarpone cream.

Gariguettes strawberries, warm Champagne gratin.

Soft chocolate fondant (70% Cru Virunga), stout ice cream.

Dulce de leche – milk jam ice cream.

Barley scented panna cotta, Alphonso mango.

All at £6.95

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