

TARTLETS OF CORNISH CRAB AND APPLE £10

STEAK TARTARE ON TOAST, HORSERADISH £10

CRISPY POLENTA, CANTABRIAN ANCHOVY, STRACCONA CHEESE £10

STARTERS

WILD GARLIC SOUP, LEMON, PEPPERED RICOTTA £17

SAUTÉED MORELS MUSHROOM, HAZELNUT, TARRAGON, DUCK EGG YOLK £24

ENDIVE SALAD WITH CANDIED WALNUTS, APPLE AND ROQUEFORT £17/£21

CHARLIE'S STEAK TARTARE £25

OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £39

DRESSED DORSET CRAB, PICKLED CUCUMBER, MAYONNAISE £25

MAIN COURSES

CALVES' LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES £33

IRON AGE PORK CUT OF THE DAY, PORT POACHED APPLE, CHICORY CHUTNEY,
GRAPE MUSTARD JUS £43

18OZ DOVER SOLE, PAN-FRIED OR WITH VÉRONIQUE DRESSING £78

BBQ CORNISH GURNARD, WARM TARTARE SAUCE, SPRING GREENS £29

HAND-MADE ORECCHIETTE, NETTLE, CANTABRIAN ANCHOVY AND LEMON PANGRATTATO £28/£38

SIDES

BIG GREEN SALAD £8

HOUSE-MADE FRIES £8

SPINACH – STEAMED OR CREAMED £8

BEEF TALLOW CHIPS £8

DESSERTS

AMEDEI 70% CHOCOLATE MOUSSE £15

MUSCOVADO TART, CRÈME FRAÎCHE £15

STICKY TOFFEE PUDDING £15

SEASONAL ICE CREAMS AND SORBETS WITH OLIVE OIL MADELEINES £14

CHEESE

FROM BUCHANAN'S CHEESEMONGER

SELECTION OF THREE £15

SELECTION OF SIX £25