

SPICY OLIVES, PAYOYO GOAT'S CURD, PICKLED CUCUMBER & CHIVES £8

SMOKED HAKE AND LEEK ARANCINI, ROCKET AND LIME AIOLI £10

STARTERS

FRESH PEA AND MINT SOUP £17

STRACCIATELLA, COURGETTE FLOWER, PISTACHIO, GREEN CHILLI, MINT £19

ENDIVE SALAD, CANDIED WALNUTS, PICKLED APRICOT 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 COURSE

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

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

WILD NETTLE LINGUINE, CHILLI, LEMON PANGRATTATO £18/£26

CORNISH LEMON SOLE, SPRING GREENS, SPRING HERB BUTTER £34

NORFOLK HOGGET CHOPS, COURGETTE AND BASIL PUREE, COURGETTE AND PISTACHIO £45

SIDES

BIG GREEN SALAD £8

HOUSE MADE FRIES £8

SPINACH STEAMED OR CREAMED £8

BEEF FAT CHIPS £8

DESSERTS

AMEDEI 70% CHOCOLATE MOUSSE £14

AMALFI LEMON TART £14

ILE FLOTTANTE WITH YORKSHIRE RHUBARB £14

SEASONAL ICE CREAMS AND SORBETS WITH OLIVE OIL MADELEINES £14

CHEESE

FROM BUCHANAN'S CHEESEMONGER

SELECTION OF THREE £15

SELECTION OF SIX £25