

PERELLO GORDAL OLIVES £6

STARTERS

DELICA SQUASH SOUP, PUMPKIN SEED PESTO £15

ENDIVE SALAD WITH WALNUTS, APPLE AND ROQUEFORT (V) £13/ £19

BURRATA LA LATTERIA WITH BLACK FIGS, FIG LEAF OIL AND CARTA DI MUSICA £16

BEEF AND CEP CARPACCIO WITH BONE MARROW DRESSING £20

DORSET CRAB SALAD, AUTUMN REMOULADE £22

MAIN COURSE

18OZ DOVER SOLE, GRILLED OR PAN FRIED £65

VEAL KIDNEY, GRAIN MUSTARD, CREAMED POTATOES AND SAGE £29

SLOW COOKED PIEDMONT PEPPERS WITH HERB SALAD £20

BATTERED SEA BASS, WARM TARTARE SAUCE, CRUSHED PEAS, CHIPS £32

RHUG ESTATE VENISON, BOLOGNESE, RED CABBAGE, SQUASH £42

SIDES

BUTTERED NEW POTATOES £7

SPINACH, STEAMED OR CREAMED £7

BUTTER LETTUCE SALAD £7

GREEN BEANS £7

BUTTERED SUMMER VEGETABLES £7

THICK CUT CHIPS £7

DESSERTS

CHOCOLATE AND CHERRY SOUFFLÉ £12

TRIFLE £12

WARM SPICED CAKE, BRAMLEY APPLE, BLACKCURRANT LEAF ICE CREAM £12

PORT ROASTED FIGS, MASCARPONE AND BROWN SUGAR BEIGNETS £12

SEASONAL ICE CREAMS AND SORBETS WITH HONEY MADELEINES £12

CHEESE

CHEESE FROM BUCHANAN'S £15

CHARLIE'S