

CRAB AND APPLE TARTLETS £10

STEAK TARTARE ON TOAST, HORSERADISH £10

BAKED GWENNE POTATO, ANCHOVY, PARMESAN £10

### **STARTERS**

SWEETCORN SOUP, COD FRITTER, PICKLED RED ONION, CHARRED CORN, CORIANDER £17

STRACCIATELLA, NEW SEASON FIG, PISTACHIO, GREEN CHILLI, BASIL £19

ENDIVE SALAD, CANDIED WALNUTS, NASHI PEAR 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**

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

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

HAND CUT STROZZAPRETI, TRUMPET MUSHROOMS AND SAFFRON BUTTER £28/38

STEAMED CORNISH PLAICE, ANCHOVY AND TARRAGON BUTTER £28

SPICED RUB VENISON, BEETROOT PURÉE, BITTER LEAF SALAD, HAZELNUT, BLACKBERRIES £44

### **SIDES**

BIG GREEN SALAD £8

HOUSE MADE FRIES £8

SPINACH STEAMED OR CREAMED £8

BEEF FAT CHIPS £8

### **DESSERTS**

AMEDEI 70% CHOCOLATE MOUSSE £15

BLACK FIGS, POACHED IN PORT WITH LEMON MASCARPONE AND ARLETTE BISCUITS £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