

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

STRACCIATELLA WITH SMOKED ALMOND DRESSING, SEASONAL CITRUS AND MINT £19

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

GRILLED CORNISH GURNARD, GREEN HERB AND LEMON BUTTER, AGRETTI £29

HAND-MADE ORECCHIETTE, WILD GARLIC AND NEW SEASON MORELS £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