Lunch 24.06.18

Garlic sausage, radishes, celeriac and mustard £5.80
Asparagus soup, crème fraîche and toasted hazelnuts, served hot or chilled £6.80
Taramasalata and melba toast £7.60

Spiced aubergine salad, Greek yoghurt and olive crumbs £7.00

Snail and bacon kebab, crushed peas and mint £8.80

Buttered samphire £7.00

Roast marinated peppers, Ortiz anchovies, capers and basil £7.40

Smoked salmon £8.80

Foie gras ballotine, toasted brioche and cherries £13.80 Fresh borlotti and broad beans, Italian tomatoes and mint, sheep's ricotta £16.00

Three cheese and hazelnut souffle, Romano courgettes, cream and mint £16.80

Atlantic octopus stew, saffron potatoes and aioli £17.60

Steamed Scottish cod fillet and spinach, crab beurre blanc £18.00

Duck bases and green clives support bean and almond vinaigrette CA

Duck, bacon and green olives, runner bean and almond vinaigrette £16.80 Pig's cheeks 'Spanish style' and chips, roast garlic yoghurt £17.60

Roast Swaledale beef rump, Tillingham new potato salad, horseradish and watercress £19.80

Slow cooked lamb neck, tomatoes and fennel, gratin dauphinois for two £40.00

Lentils vinaigrette £4.00

Green salad £4.00

Buttered new season's Tillingham potatoes £4.00

Buttered cabbage £4.00

A potent little tiramisu £6.00

Cherry and almond tart, clotted cream £6.80

Baked vanilla cheesecake and baked peaches £6.80

Chocolate mousse £6.80

Buttermilk pudding and raspberries £6.40

A little lemon pot, cassis and a palmier £6.00

Lemon sorbet per scoop £2.80

Mango. strawberry or cream ice cream per scoop £2.80

Cheese one £4.00/ four £12.00