

Starters

Ballotine of quail with pickled walnuts and radish salad	£8.00
Tomato tartare with salad of French beans and chive dressing	£8.50
Mussel tartlet with creamed leeks and wilted spinach	£9.50
Bresaola with mustard leaf and beetroot salad	£10.00
Crab cakes with citrus salad and tahini dressing	£10.00
Seared Scottish scallops with sauce vierge and basil	£12.50

Soups

Lemon grass and coriander vichyssoise	£6.00
Smoked ham and spring vegetable minestrone	£6.00

Salads

Thai rare beef salad with crispy shallots, peanuts, coriander and chilli	£16.00
Seared tuna with Szechuan pepper, pickled cucumber, avocado and wasabi mayonnaise	£15.50

Pasta

Macaroni with piperade, sun dried tomato pesto and Fontina cheese	£15.00
Pappardelle with ragout of veal, basil and Parmesan	£15.50

Risotto

Saffron risotto with grilled red mullet and sardines, green olive tapenade and celery leaf	£15.50
Leek and Pecorino risotto with poached quail's eggs	£15.50

Main Courses

Melanzane Parmigiana with rocket salad	£16.50
Fennel pissaliadière and goat's cheese beignets	£16.50
Loch Duart salmon with pea purée, mange tout, wild mushroom and truffle vinaigrette	£22.00
Fillet of bream with crab crushed potatoes, red sorrel, basil and caper dressing	£19.00
Poached smoked haddock with buttered new potatoes, poached egg and mustard butter	£18.50
Rump of Herdwick lamb with confit shoulder, baby watercress and hazelnut vinaigrette	£22.00
Roast guinea fowl with sauté of artichokes, linguine, chicken velouté and herb salad	£19.50
Pan fried calves liver, buttered spinach, mash and lime jus	£18.50
Roast halibut with smoked salmon and cucumber salad and a smoked salmon broth	£22.50

Desserts

Orange blossom brûlée vanilla shortbread	£6.50
Red currant soufflé yogurt ice cream	£6.50
Pain perdu caramelised peaches	£6.50
Coffee granite milk ice cream, whisky foam	£6.50
Chocolate fondant orange jelly, white chocolate mousse, amaretto ice cream	£6.50
Passion fruit tart	£6.50
Selection of ice cream or sorbet	£5.50
Fresh fruit salad	£6.50
Neal's Yard cheese selection homemade apple and herb chutney	£8.00