

## April 2017

### APÉRITIFS

The Collector Americano - <i>The Collector Vermouth, Campari, Soda</i>	8
Sloe Negroni - <i>Sloe Gin, Campari, Sweet Vermouth</i>	9
Classic Martinez - <i>Tanqueray Gin, Martini Rosso, Maraschino, Bitters, Lemon Juice</i>	10

### ON TOAST

Devilleed Kidneys	7.5
Burrata with <i>Broad Beans, Mint &amp; Pine Nuts</i>	7.5

### SEAFOOD

½ Pint of Shell On North Atlantic Prawns & Mayonnaise	6.5
Razor Clams with <i>Monks Beard, Chorizo &amp; Local Cider</i>	8
Lambton & Jackson Smoked Salmon with <i>Creme Fraiche, Capers &amp; Shallots</i>	9/18
Wright Bros. Jersey Oysters & Co.	2.5 each

### STARTERS

Pea & Lovage Soup	(V) 6
Wood Pigeon & Foie Gras Terrine with <i>Pickled Pears</i>	7
Twice Baked Cheddar Soufflé with <i>Grain Mustard</i>	(V) 8.5
British Cured Meats Selected by Cannon & Cannon with <i>Pickles &amp; Toast</i>	9/16
Soft Polenta with <i>Nettles, Peas, Goats Curd &amp; Lemon</i>	(V) 8/14
Globe Artichoke Salad with <i>Green Beans, Watercress, Feta &amp; Toasted Almonds</i>	(V) 7/12
Spelt Salad with <i>Peas, Asparagus, Radish, Apples &amp; Mixed Herbs</i>	(V) 7/12

### MAINS

Pan Fried Calves Liver with <i>Crispy Bacon, Sage &amp; Caramalised Onion Jus</i>	15
Roasted Romanesco with <i>Cauliflower Puree, Pine Nuts, Peas &amp; Chilli</i>	(V) 15.5
Smoked Haddock with <i>Mashed Potato, Sinach &amp; Grain Mustard Velouté</i>	16
Organic Chicken, Mushroom & Tarragon Pie with <i>Mashed Potato &amp; Kale</i>	16
Fillet of Sea Bream with <i>Tomato, Aubergine &amp; Pearl Barley</i>	16.50
Butcombe Battered Whiting with <i>Fries, Crushed Peas &amp; Tartar Sauce</i>	13
New Season Lamb Rump with <i>Roasted Spring Carrots &amp; Salsa Verde</i>	17.5
Flat Iron Chicken with <i>Wild Garlic Butter &amp; Sprouting Broccoli</i>	17.5
Cornish Ray Wing with <i>Brown Butter &amp; Sea Vegetables</i>	17
Pot Roasted Guinea Fowl with <i>Bacon, Chestnut Mushrooms &amp; Savoy Cabbage</i> (For Two)	44

### STEAKS All Steaks Served with French Fries, Rocket, Tomato & One Sauce

Steak Frites	15.95	Peppercorn
8oz Sirloin Steak	22.5	Béarnaise
100z Rib Eye	24	Stilton Hollandaise
Cote du Boeuf (For Two)	62	Green Sauce
Chateaubriand (For Two)	71	

### SIDES 4 each (V)

Maple & Ginger Roasted Spring Carrots	Seasonal Green Salad
Mashed Potato	Macaroni Cheese
Sprouting Broccoli with <i>Almond Butter</i>	Lyonnaisse Potatoes
Minted Jersey Royals	French Fries

A discretionary 12.5% service charge will be placed on your bill

Please ask if you wish to see the allergens information

All prices include VAT