

# 37 B

3 COURSES £37  
Add Bottomless Prosecco £15

## STARTERS

Crispy organic hen's egg, piperade, chilli & garlic sauce *Egg, Gluten*

Beef tartare, wild mushroom, grapes, Szechuan pepper *Egg, dairy*

Squid, organic burrata, bread salad *Dairy, gluten, sulphur dioxide, mollusc*

♥ Pâté en croûte, Merryfield duck, citrus *Gluten, dairy, sulphur dioxide*

## MAINS

Verbena gnocchi, leek, minestrone broth, mixed herbs from our garden *Dairy, gluten, sulphur dioxide*

Caught line cod, coco Paimpol, pistachio & basil pesto *Gluten, sulphur dioxide, fish, nut, dairy*

Pork belly, rosemary polenta, pumpkin & quetsches *Sulphur dioxide, dairy*

♥ Bokan Bouillabaisse, ratte potatoes, rouille *Fish, crustacean, egg, sulphur dioxide*

♥ Ask us for today's selection of artisan cheeses from Paxton and Whitfield, kumquat & jalapeno marmalade, homemade bread *Dairy, nuts* - **£7.00 supplement per person**

## DESSERTS

A selection of homemade ice cream & sorbet *Dairy*

Santarém choco mousse, coconut *Gluten, dairy, egg*

Pear clafouti, lemon thyme, blackberry sorbet *Gluten, dairy, egg, nuts*

## SIDES

Sautéed seasonal vegetables **5.00**  
Farmers salad **5.00**

Mash potato **5.00**  
Black truffle mash potato **8.00**

Triple cooked fries **5.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Served from 12:30 to 14:30 (last order) on Saturdays and 12:30 to 15:00 (last order) on Sundays. Bottomless Prosecco is available for 1,5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. Fish dishes may contain bones and all of our game are wild and may contain shot. Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.