



## STARTERS

Griddled tardivo with blood orange and coriander - VG	£16.5/£25
Salt baked beetroot with pickled apple, endive and walnuts - VG,13,14	£14/£20
Smoked haddock topped with Welsh rarebit, tomato salad, shallot dressing - 4,5,7	£18
Gnocchi with wild garlic pesto, crumbled goats cheese - V,2,4,7	£15/£22
Seared hand dived Scottish scallops, cauliflower and vadouvan - 7,8,9,11	£34
Butter roasted chicken wings on the bone with morels, wild garlic and onion puree - 1,7	£24

## Mains

Griddled fillet of bream, aubergine, tomato and basil - 5	£26
Baked fillet of cod, white bean puree, aged balsamic vinegar - 1,5,7,13	£34
ST James's ham glazed with madeira, slow cooked carrots - 1,7,13	£32
Venison meat balls with cabbage and mashed potato - 1,2,4,7,12,13	£26
Confit duck leg with oriental cabbage and sauce - 1,2,5,7,9,11,12,13	£27
Spatchcock poussin, black olive and pinenut pesto - 13	£35

## Sides

Sprouting broccoli, lemon dressing - V,VG	£8.5
French fries - V,1,2,3,4,5,6,7,8,9,10,11,12,13,14	£7.5
Mashed Potato - V,7	£8.5
Salad of mixed leaves with balsamic dressing and croutons - V,2,9,12,13	£7.5

## Desserts

Selection of Ice creams and sorbets - V,VG,2,4,7	£9.50
Whipped Madagascan vanilla cheesecake, lemon curd, rhubarb and crumble - V,2,4,7	£10
Gambling hell, milk chocolate mousse with preserved cherries - V,4,7,12,13	£15
Francatelli's hazelnut cake with amaretto ice cream - V,4,7,12,13,14	£9.5
Rum baba with pineapple poached in spiced caramel and rum, coconut sorbet - V,2,4,7,13	£12
Selection of 3 British cheeses with grapes, walnuts and chutney - V,2,7,13	£16

1- Celery & Celeriac 2- Gluten 3- Crustacean 4- Eggs 5- Fish 6- Lupin 7-Dairy 8-Molluscs 9-Mustard  
10-Peanuts 11- Sesame Seeds 12- Soya 13- Sulphites 14- Tree Nuts  
V- Vegetarian VG- Vegan

Please advise us of any allergies or dietary requirements. A discretionary service charge of 15% will be added to your bill. All prices include VAT.