

#### **Starters**

DUCK RILLETTE, Gooseberry and Chicory Marmalade, Sourdough £8.95

 $\mathscr{RS}$  **BEETROOT AND GIN CURED SEA TROUT**, Heritage Potato Salad, Young Watercress **£9.50** 

GAZPACHO, Micro Greek Salad, Rocket Oil (v) £8.50

COLSTON BASSETT BEIGNETS, Home Pickled Summer Vegetables, Endive, Mustard Emulsion (v) £8.50

RF THAI DRESSED CRAB, Tempura Soft Shell Crab, Mango, Coriander £12.95

CHICKEN CONSOMMÉ, Chicken and Porcini Mushroom Ravioli, Spring Vegetables £9.95

#### Main Course

 $\mathscr{RP}$  PAN ROAST AGED RIB EYE STEAK.

Caramelised Onion, Truffle Pommes Puree, Chard, Bordelaise Sauce £29.95

#### ROASTED BREAST AND CRISPY LEG OF FREE-RANGE CHICKEN,

Romesco Sauce, Pancetta Gnocchi, Charred Tender-stem, Baby Basil £24.50

RP SLOW COOKED PORK BELLY,

Prawn Gyoza, Warm Asian Salad, Toasted Peanut Dressing £22.95

#### LINE CAUGHT SEA BREAM,

Squid Ink Orzotto, Samphire, Chorizo £23.95

#### BAKED PAVE OF COD.

Braised Fennel, Confit Cherry Tomatoes,
Buttered Pink Fir Apple Potatoes, Sauce Vierge £22.50

## 'COURGETTES AND ARTICHOKES',

Lemon Polenta (v) £19.95

### Sides £4.50

#### **HAND CUT CHIPS**

TENDER-STEM BROCCOLI, Toasted Almonds, Chorizo Oil
BAKED PINK FIR APPLE POTATOES, Rosemary and Rock Salt
FRENCH STYLE PEAS, Smoked Bacon, Lettuce, Crème Fraiche
SAUTEED PARIS BROWN MUSHROOMS, Baby Spinach, Confit Garlic Cream

# Desserts

# APPLE AND ELDERFLOWER CHEESECAKE,

Elderflower Jelly, Cucumber £8.95

# **CLASSIC CUSTARD TART,**

Yorkshire Rhubarb £7.95

#### **DOXFORD 'ETON MESS' £8.50**

PISTACHIO CAKE, Watermelon, Rose £8.95

 $\mathscr{R}\mathscr{F}$  **LIME POSSET,** Lime Granita (Sharp and Tangy) **£8.95** 

# SELECTION OF LOCAL AND CONTINENTAL CHEESES,

Fudges Crackers, Homemade chutney, Celery and Grapes £12.95

Dishes marked  $\mathcal{RP}$  denote a Robert Parker Collection Signature dish.