

Spring 2019

Nibbles

Great Greek Pistachios	4	Big Green Olives	5
Chicory, Toasted Seeds & Smoked Pecorino	8	Prosciutto di Parma & Garden Pickles	8
Sardinian Flatbread, Olive Oil & Rosemary	4	Crispy Polenta Squid, Sweet Chilli Jam	9

Starters

Warm Salad of White Asparagus & Quail Eggs Aged Parmesan, Wild Mushroom Vinaigrette	15	Sloe Gin Cured Loch Duart Salmon Avocado, Cucumber, Pickled Radish	16
Puglian Burrata & Black Grapes Pistachio, Chicory & Pickled Red Onion	14	Seared Hand Dived Scottish Scallops Capers, Shallot, Wild Nettle	18
Carpaccio of Aged English Beef Wild Rocket, Parmesan Vinaigrette	16	New Season Green Asparagus Soup Young Pecorino, Grilled Focaccia & Thyme	10
A Daily House Salad Hand-Picked & Local	MVP	Crispy Duck, Spring Onion & Radishes Sesame & Pomegranate Dressing	12

Pasta

Linguini of Cornish Crab Lemon Zest, Red Chilli & Garlic Oil	19	Risotto of Spring White Truffle Petits Pois, Chives, Taleggio	21
Homemade Sage & Pecorino Gnocchi Pumpkin Seeds, Medjool Date & Orange Zest	14	Ragu of Slow Cooked Lamb Shoulder Pappardelle, Chimi di Rapa, Aubergine, Salted Ricotta	21

Mains & Jasper Grill

Chicken Milanese & Spring Truffle Somerset Hen's Egg, Sautéed Spinach	23	Roasted Bowgrave Suckling Pig Apple Chutney, Watercress	28
Roasted Cornish Sea Trout Italian Broad Beans, Morrel, Spring Greens	26	Marinated Jasper Grilled Quail Jerusalem Artichokes, Carrot, Apple & Sage	28
Fresh Fish of the Day Local Market Vegetables	MVP	Grilled Veal Chop Rosemary & Lemon Gremolata	32
Grilled Native Lobster (Half/Whole) Basil & Garlic Butter	MVP	Grilled Rib of Beef (2-3 pers) Slow Roasted Garlic, Red Wine Jus	79

Garden Sides - 5

Minted Jersey Royals, Sea Salt	Hispi Cabbage, Chive & Lemon Butter
50/50 Mash	Zucchini Frites
Salad of Italian Leaves & Rosemary Vinaigrette	Jasper Grilled Chilli Broccoli

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.