

## Friday 7<sup>th</sup> September

Marcona almonds £3.50

Olives £3.50

**Devilled eggs & smoked cod's roe £4.50**

Croque anchois £4.25

Finocchiona Salami £4

Dorset rock oysters £2.60 each

Deep-fried sprats with aioli £5.75

Summer leaf salad with nasturtiums £6.75

Marinated black figs, Coppa di Parma, basil & rocket £8.75

Roast spiced aubergine, ricotta, chilli, tomato, olives & marjoram £8.75

Spiced crab soup with crabmeat toast & rouille £9.75

Agnolotti of guinea fowl, pork & duck, sage & Parmesan £9.75

Raw cep salad with Parmesan, lemon & parsley £18

Pommes purées, sautéed girolles, spinach, egg yolk & Parmesan £15

Risotto bianco, pork cheeks braised in Marsala & radicchio £14.75

Grilled onglet steak, baked borlotti beans & salsa verde £16

Baked cod fillet, clams, coco blancs & parsley £17

Roast stonebass fillet, tomatoes, potatoes, marjoram & olives £19

Roast Yorkshire grouse, bacon, bread sauce, fried crumbs & watercress £28

Dripping chips £3.75

Pink Fir potatoes £4

Green salad £4

Spinach £4

## Puddings

Profiteroles with vanilla ice cream & hot chocolate sauce £6.75

White peach & prosecco sorbet £5.50

Crème caramel £5.50

Blackcurrant ice cream £5.50

## French Cheeses from Mons Cheesemongers

Tomme de Savoie – *Raw cow's milk, semi soft from the Savoy - nutty, sweet & faintly lactic*

Ossau Iraty – *Hard sheep's milk cheese from the Pays Basque – similar to Manchego*

Petit Blaja – *Fresh, lactic goats' cheese from the Haute-Garonne*

£3.75 each/£10.50 selection with crackers & chutney