



May

Fresh Citrus Soda 5.5/ Butterscotch Old Fashioned 12
Rhubarb Sour 13/ Coconut Margarita 12

Starters

Baked Sourdough, Beef Dripping, Whipped Butter	2 per slice
Mersea Oysters, Elderflower and Champagne Vinegar Mignonette	4.5 each
Grilled White Asparagus, Sauce Maitaise, Morels (V)	15
Pork, Pistachio, Apricot, Pâté en Croûte, Wholegrain Mustard, Apple	14
Dry Aged Steak Tartare, Cured Egg Yolk, Pommes Allumettes	15
Veal Sweetbread, Artichoke Barigoule, Almonds	19

From the Wood Fired Grill

Assiette of Spring Vegetables, Wild Garlic, Almond Velouté (V/VG)	20
Turbot Tranche, Café de Paris Butter, Wye Valley Asparagus	35
Creedy Carver Duck, Confit Leg, Chicory, Cherries, Rainbow Chard	29
Rotisserie Corn Fed Chicken, Morels, Sauce Vin Jaune, Pommes Frites, Butterleaf Salad	26/50

**Please see our specials board where we have a selection of steaks available
from Retired British Dairy Cow**

Sides

Pommes Frites, Rosemary Salt, Aged Beef Fat	6
Jersey Royals, Wild Garlic Butter (V)	6
Pommes Puree (V)	6
Butterleaf Salad, Lemon Vinaigrette, Chives (V/VG)	5
Grilled Asparagus, Garlic & Parsley Butter (V)	6