



## June

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

### Starters

Mersea Oysters, Elderflower and Champagne Vinegar Mignonette	4.5 each
Grilled White Asparagus, Sauce Maltaise, Morels (V)	15
Pork, Pistachio, Apricot, Pâté en Croûte, Wholegrain Mustard, Apple	12
Dry Aged Steak Tartare, Cured Egg Yolk, Pommes Allumettes	15
Veal Sweetbreads, Artichoke Barigoule, Almonds	19

### Mains

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
Slow Cooked Lamb Shoulder, Jersey Royals, Seasonal Greens, Red Wine Jus	35
Braised Rabbit, Mustard Velouté, Glazed Carrots, Pommes Purée ( <i>to share</i> )	35

**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