

Dinner



APERITIFS

50/50 Martini	15
Negroni	15
Spagliato	17

LIGHTER PLATES

Watermelon & avocado ceviche with jalapeños and mint (VE) <i>Chablis Chardonnay Burgundy, France - 125ml £9</i>	12
Burrata, char-grilled radicchio, orange, hazelnut dukkah, fig leaf oil (V) <i>Côte Chalonnaise Pinot Noir, Burgundy France - 125ml £8</i>	16
Salmon mi cuit, horseradish crème fraîche, grilled asparagus, fried capers <i>Pouilly-Fumé Vieilles Vignes Sauvignon Blanc, Loire Valley, France - 125ml £10</i>	14
Lobster claw, saffron aioli, Isle of Wight tomatoes, pickled cucumber, tarragon <i>Still Rosé Pinot Noir, East Sussex, England - 125ml £10</i>	18
Canon of lamb, lamb shoulder croquette, Romanesco, charred Roscoff sauce <i>Côte Chalonnaise Pinot Noir, Burgundy, France - 125ml £8</i>	20

HEARTIER PLATES

Garden pea & spinach ravioli, courgette & lemon purée, saffron butter crispy sage (VE) <i>No.1 Rosé Coteaux d'Aix-en-Provence Grenache, Cinsault Aix-en-Provence, France £9</i>	24
King oyster mushrooms, artichoke purée, lemon-almond ricotta, truffle, hazelnut (VE) <i>Bacchus Kent, England - 125ml £9</i>	27
Cornish Red chicken, blackened lemon, Goan spiced butter <i>Chablis Chardonnay Burgundy, France - 125ml £11</i>	28
Char-grilled 50-day aged Belted Galloway ribeye, Tokyo turnip, chimichurri <i>Camino Black Grenache, Syrah, Cabernet Sauvignon Catalunya, Spain - 125ml £12</i>	34
Roasted turbot, Champagne beurre blanc, Oscietra caviar, mussels, sea herbs <i>No.1 Rosé Coteaux d'Aix-en-Provence Grenache, Cinsault Aix-en-Provence, France - 125ml £9</i>	43
Somerset fillet mignon & Dorset lobster tail, charred shallot, Café de Paris butter <i>Chianti Classico Baldéro Sangiovese Tuscany, Italy - 125ml £10</i>	59

SIDES

Buttered new potatoes, chives (VE)	6	Crispy potato pavé with rosemary salt, saffron aioli	8
Green salad of summer herbs, pickled onion, cucumber, lemon dressing (VE)	7	Courgette ribbon, radish, sugar snap pea, heritage carrot & broad bean salad (VE)	9
Isle of Wight garlic, lemon and chilli sautéed tender-stem broccoli (VE)	8	Baby heritage beets, Somerset honey, white balsamic, thyme (V)	8