

## June Menu

**Pain batard**, yeasted butter

### Starters

**Charred Cornish mackerel**, orange pickled fennel, smoked mackerel, Evesham wasabi, parsley emulsion, buttermilk dressing £12

**Glazed peach tart**, goats cheese, red onion marmalade, thyme £13 (v)

**Cornish duck terrine**, gem lettuce, Caesar dressing, Cornish anchovies, sourdough crumb, Old Winchester £14

**Scottish morel mushroom**, chicken mousse, summer truffle, Wye Valley asparagus, smoked chicken jus £15 (gf)

**Shetland scallops**, Cotswold peas, dill pickle puree, fennel scraps, chip shop curry sauce £16

### Mains

**Cornish cod loin**, carrots, fennel marmalade, Alresford watercress pesto, toasted hazelnuts £26 (gf)

**New season Cotswold lamb**, Evesham purple sprouting broccoli, lamb breast, sourdough crumb, anchovy, potato pave, lamb sauce £30 (served pink)

**Isle of Gigha halibut**, new season kohlrabi, cockles, caviar, new potatoes, whey & kohlrabi leaf beurre blanc £37 (gf)

**Charred Hispi cabbage**, smoked aubergine, tarragon emulsion, Bevistan Tomme, soused fennel, shiso, whey sauce £18 (v/vg) (gf)

**Dry aged Hereford beef loin**, beef dripping potato rosti, glazed duck liver, spinach, black truffle, sauce bordelaise £39 (served medium rare) (gf)

### Sides

**Green salad**, apple & wasabi £5 (gf)

**Stem broccoli**, smoked almonds, pickled onion £5 (gf)

**New Potatoes**, herb emulsion, shiso £5 (gf)

## *Desserts*

**Tarte Fine**, passion fruit cremeux, blueberries, 'Pornstar' syrup, sable biscuit, coconut, 70% cocoa £10

**White chocolate & lemon parfait**, thyme crumb, raspberries, lemon balm £9

**70% Chocolate fondant**, cherry sorbet, kirsch £12 (*please allow up to 20 minutes*)

**Vanilla bavarois**, Oxfordshire strawberries, verbena, whisky granola £9

**Baron Bigod**, Yorkshire parkin, Weston Manor honey, summer truffle £12

**Selection of sorbets**, lime, blood orange & mango £7 (*vg*)(*gf*)

## *Desserts wine & port (50ml)*

**Tokaji, Late Harvest**, Dsiznoko, Hungary £8

**Kopke Fine Ruby**, Port £7

**Kopke Fine Tawny**, Port £7

**Fonseca Vintage Port**, 1994 £18

**Vin Santo del Chianti**, Padre casale, Italy £7

**Barolo Chinato**, Cocchi, Italy £9