



Main courses:

Please choose one meat or fish and one vegetarian:

Braised pork belly, celeriac Choucroute and black pudding crisps
£17.50

Duck cooked three ways, parmentier, confit and roasted breast, fresh
thyme jus
£19.25

Free range Balham chicken breast, roasted with pancetta, Madeira sauce
£17.50

Confit English lamb chump, sautéed new potatoes, thyme jus
£21.50

Scottish highland farmed salmon, Provence black olive and garlic crust,
cucumber and sweet peppers salad
£19.95

Baked farmed cod loin with a pea and lemon risotto, presented with
dressed fine leaves
£19.95

Roast monkfish, citrus and fenland vegetables mash
£22.50

Three English cheese and spinach torte, plum cherry tomatoes and
roasted butternut squash (V)
£16.85

Fritto misto; artichokes and wild mushrooms,
braised radicchio (V)
£17.95

Hand made gnocchi, Pecorino, curly kale with long pepper (V)
£19.25

All dishes are served with a selection of steamed vegetables