

The HERO of MAIDA

Monday 3rd May

Henry's summer cup	7.50
Berto spritz	8.00
Jersey oysters	2.50 each / six for 14 / a dozen for 25
House smoked mackerel, tartare sauce, rosemary crackers	7.00
Chilled watercress soup, crème fraiche	7.00
Rabbit, foie gras and smoked ham hock terrine, apricot puree	8.50
Burrata, trombetta courgette, pistachio pesto	8.50
Jolly Farm asparagus, hollandaise sauce	9.00
Bull's heart tomato panzanella salad	8.50
Steak tartare	9.50/19.00
Spring vegetable risotto, crispy hen's egg	15.00
Roast hake, peas, lettuce, Alsace bacon	18.50
Duck confit, Salardaise potatoes, fennel and orange salad	19.00
Navarin of Cotswold lamb, petit violet artichokes	22.50
Saddle of rabbit, confit shoulder, borlotti beans, St George mushrooms	19.50
<i>Steaks served with chips, and béarnaise sauce, garlic butter or peppercorn sauce</i>	
Bavette	18.50
Fillet	28.00
Chateaubriand (for two)	80.00
Chips Potatoes Green salad Spring greens	4.00
Vanilla cheesecake, raspberry, almonds	7.50
Lemon & Elderflower posset, shortbread	6.50
Chocolate marquise, mint chocolate ice cream	7.50
Strawberry pavlova, pistachio praline, lemon verbena ice cream	8.00
Crème caramel	6.00
Ice creams: vanilla, mint chocolate chip Sorbets: lemon, mango, raspberry	3.00
Cheeses: Cashel blue, Keen's Cheddar, Tunworth (each / three)	4.50 / 12.00

Set Menu | From noon until 6:30pm | 2 Courses 16.00 | 3 Courses 19.00

Leek and potato soup
Pork Rillettes, cornichons
Taramasalata, flat bread

Fregola, chilli and garlic, watercress pesto
Lamb ragu, pappardelle
Pan fried coley, sauce gribiche

Strawberry Eton mess
Sticky toffee pudding
Cashel blue, pear chutney