

IDALIA

SMALL PLATES

Mixed marinated olives	5
Idalia's bread basket, salted butter	6
Korean fried Gochujang chicken thigh, Siracha mayonnaise, spring onion & sesame.	9

STARTERS

Nettle, spinach & wild garlic soup (v)	9
Wye Valley asparagus, poached hens egg, hollandaise (v)	14
Burrata, lovage pesto, broad beans, basil & pine nut (v)	16
Kombu brined sea bream, pomegranate, blood orange & lovage oil	18
Classic steak tartare, hens egg, milled oat toast.	18/34
<i>Main course served with Koffmann chips</i>	
Crab salad, mango, chilli, ginger, coriander & shaved coconut	22

APERITIFS

Negroni	16
<i>Tanquary Gin, Sweet Vermouth, Campari</i>	
Paloma.	17
<i>Casamigos Tequila, Pink Grapefruit Soda, Agave, Lime</i>	

Champagne 125ml

Charles Heidsieck, Brut NV Reims	17
Charles Heidsieck, Rosé Réserve, Brut NV Reims.	24
Charles Heidsieck, Blanc de Blancs, Brut NV Reims	25

English Sparkling 125ml

Coates & Seely, Brut Reserve NV, Hampshire.	15
Coates & Seely, Rosé NV, Hampshire	17
Coates & Seely, Blanc de Blancs NV, Hampshire.	20

MAINS

Lobster Linguine, Datterini tomatoes, chilli, garlic & basil	42
Miso crusted black cod, bok choy, chilli & spring onion	38
Herdwick lamb rump, courgette flower, ricotta & pine nut, lamb jus	37
Sri Lankan chicken curry, cardamon basmati rice, sambals	28
Spring risotto, broad bean, courgette, spring peas & heritage radishes (v)	26
Rib Eye (<i>Bone</i>) 350g.	48
Beef Fillet 200g	48

To Share

Whole spice flamed Turbot, Shichimi Togarashi butter, Tatsoi & pickled daikon (<i>Serves 2</i>)	95
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Selection of Sauces 3.5

Red Wine Jus, Bearnaise, Chimichurri

SIDES

Heirloom tomatoes, blood orange & basil salad.	6
Beef tallow chunky chips, rosemary salt	6
Grilled purple sprouting broccoli, garlic & red chilli.	6

DESSERT

Classic tiramisu	9
Apple crumble	8
Rum baba.	9
Eton mess	7
Pistachio cheesecake	11
Vivienne Heel (<i>Serves 2</i>).	21
Cheese Board (<i>3 Cheeses</i>), grapes, membrillo, crackers.	17

Please inform your server of any allergies or intolerances before placing your order. A discretionary optional service charge of 13.5% will be added to your bill. We are committed to sustainability by sourcing seasonal, local ingredients, reducing waste, and supporting responsible fishing and farming practices.