



Sunday 8th March

Snacks

Sourdough & butter	£1.50	Olives	£3.50
British charcuterie	£9.50	Smoked almonds	£3.50
British cheese	£12.00	Tempus lardo on toast	£4.50
Charcuterie & cheese	£12.50	Anchovies on toast	£4.50

Counter

“Anglo” Raclette £12.50

Jersey royals, Oglesfield cheese, Tempus charcuterie & pickles

Small plates

Courgette fritti	£5.75	Grilled bone marrow	£6.25
Padron's, sea salt	£5.75	Pork belly, fennel salsa	£9.25
Burrata & blood orange	£8.50	Shrimp, seaweed, rye	£7.50

Treats

Petites Madeleines	£3.50	Chocolate mousse	£7.50
--------------------	-------	------------------	-------

Wine Specials

Vinatigo, Vijariego Blanco (W) <i>A Tenerife tornado; zesty, tangy and saline with a creamy body and just a hint of smoke to finish.</i>	£10.20/£40.90	Chateau Fortia, Chateauneuf du Pape (W) <i>Rich and seductive – heady exotic fruits, spices and floral aromas are met by a lick of honey.</i>	£11.10/£44.50
Auxey-Duresses, V. Girardin (W) <i>Beautifully rich and textured wine, which shows all the character of its illustrious neighbours in Meursault & Puligny</i>	£12.00/£48.00	Chateau Fortia, Chateauneuf du Pape (R) <i>Traditional Chateauneuf at its finest – silky with rich, red fruits and serious, spicy depths.</i>	£12.10/£48.50
Santenay 1er Cru, V. Girardin (R) <i>Perfectly poised Pinot, plush with deep, dark fruit and cherry, but still joyful and vibrant. A gem.</i>	£14.20/£57.00	Aster, Ribera del Duero (R) <i>Ribera del Duero at its muscular best. This wine is all about dark fruit intensity and oak-influenced spicy tones.</i>	£13.60/£51.00

Please let us know if you have any allergies or require information on any ingredients used in our dishes.
A discretionary 12.5% service charge is added to final bills, which goes to our staff.