

À LA CARTE

Artisan breads, freshly baked by our resident baker £4.25

HORS D'OEUVRES

Seared mackerel romesco, crispy broccoli stems and caper £10.95

Dentelle, goat's curd panna cotta, wood fired peppers £10.95

Diver scallop, sweet carrot couscous, pastilla, chermoula and rose £13.95

Piglet belly, chicory root, blood orange and toasted hazelnuts £11.95

Potted French fowl, liver parfait, vegetable pickles, black garlic crunch £10.95

Wild garlic velouté, baked ricotta ravioli, preserved lemons £7.95

Salt cod flakes, brandade fritter, new season asparagus, dill and honey £12.95

Oysters, shallot vinegar £5.50/pair

PLAT PRINCIPAL/GRILLS

From the Josper, cooked over Tregothnan Kentish Estate sustainable coppice wood

Welsh dry aged beef fillet 8oz £32.00

Welsh dry aged beef rib eye 10oz £26.95

Served with crispy onion, scorched tomato, mushroom, house butter and béarnaise

Sauces £4.75

Cracked pepper or Roquefort

Côte de boeuf £58.00 (for two guests)

Edge's aged Rare Breed double rib, ox cheek fritter, tastings of English asparagus and Ratte potatoes (please allow up to 45 minutes)

Bourguignon £24.95

Calf's liver, pomme purée, Burgundy onions and bacon

Roasted French rabbit £23.95

Bulgur wheat and brassicas, sticky red cabbage

Loomswood duck £23.95

Burnt celeriacs, smoked magret, confit duck scratchings

Tarte fine £16.95

Sweet cured tomatoes, soft Burrata, asparagus

Free range chicken £21.95

Napa cabbage, steamed dumpling, sesame and soy

Iberico pork collar £23.95

Paella rice, Obsiblu prawn, Spanish sausage

POISSONS

Stone bass £22.95 **Halibut** £25.95 **Salmon** £19.95

Simply grilled, hollandaise, steamed potatoes and watercress

OR

Peas à la Francaise, grilled lettuce hearts, smoked bacon, garlic cream

OR

Potage of leeks, potato dumplings and French sausage

PLAT DU JOUR

MONDAY

*Roast chicken breast
Creamed leeks, smoked French sausage,
garlic velouté*

TUESDAY

*Slow cooked pork collar
Saffron braised rice, torched leeks, chorizo alioli*

WEDNESDAY

*Fillet of salmon
Buttered asparagus, crispy hen's egg,
sun blushed tomato sabayon*

THURSDAY

*Rump of lamb
Spiced carrot couscous, butternut squash pastilla,
tomato jus*

FRIDAY

*Fillet of plaice
French style peas, gem lettuce hearts, petit onions*

Single course £14.75

**Two courses, including the
dessert du jour** £19.75

LÉGUMES/SALADES

Hand cut chips £3.95

Creamed potatoes £3.95

Spinach £3.95

Vegetables à la mode £3.95

Ranch salad, croutons, bacon, chopped egg
£4.95

Mixed leaves £3.95