

**DINNER Wednesday, September 01, 2010**



**Raw/Pickled/Salad**

	small	large
Petit Lucques Olives	3.00	
Mozzarella di Bufala with Fennel & Celery	7.50	13.50
Raw Girolle, Fresh Cobnut & Parmesan Salad	7.50	
Crottin de Chavignol & Fresh Fig	7.50	

**Cured/Smoked/Preserved**

Cecina with Pickled Walnuts	6.50	
Shredded Salt Cod with Potato & Walnut Oil	7.00	
Anchovy Toast	3.50	

**Fried/Pan Fried**

Seared Scallops with Fennel & Almond Salad	8.00	15.00
Fried Fresh Haloumi with Cherry Tomatoes & Marjoram	7.00	
Mackerel Fillet with Radish & Pickled Lemon	6.50	12.50

**Pasta/Dumplings**

Beetroot Leaf & Walnut Ravioli with Brown Butter	7.50	13.50
Duck Agnolotti & Turnips	7.50	

**Charcoal Grilled**

	small	large
Grilled Quail, Verjuice, Cucumber, Green Grapes & Almond	7.50	15.00
Grilled Onglet with Slow Cooked Courgettes		13.00
Grilled Chorizo	4.50	
Grilled Monkfish in Chilli Paste with Fresh Coco Beans		13.50

**Sides**

Hispi Cabbage	3.00
Green Salad	3.50

**Desserts/Cheese**

Almond Buttermilk Pudding with Raspberries	6.00
Tonka Bean Crème Brûlée	4.50
Greengage Compote with Yoghurt & Walnut Biscuit	5.50
Affogato Con.... Calvados (Vanilla)	7.00
..... Rum (Banana)	7.00
Helsett Farm Organic Stem Ginger Ice Cream	4.50
Cheese - Robiola delle Langhe with Honey & Walnuts	7.00