

ANTIPASTI

Courgette fritti & wild garlic aioli £6

Radishes, chicory & anchovy £6

Prosciutto di Parma £7

Mortadella di Bologna £7.5

Scapece of mackerel, chili & garlic £8

FIRST COURSE

Green asparagus, hazelnuts, pear & lardo £12

Crispy pig's trotter, lentils, salsa verde & celeriac £13

St George's mushrooms, white asparagus, gnocchi & clams £13

Vitello tonnato, stracciatella & herbs £14

PASTA

Ravioli of walnuts & ricotta, datterini tomatoes £12

Smoked eel tortellini in brodo £14

Tagliatelle of rabbit, lemon & fennel £15

MAIN COURSE

Tart of wilted greens, young leeks, radishes, morels & pheasant egg £24

Monkfish, violet artichokes, broadbeans, pesto & anchovy £30

Haunch of venison saltimbocca, carrots & rainbow chard £32

Husbandry School salad £6

Apple & sorrel juice	£5	Elderflower Spritz	£10
Grapefruit & pear lemonade	£4	Cherry bellini	£10
		Pear & honey Champagne cocktail	£12
Beer - <i>Menabrea lager or Kernel Table Beer</i>	£5		
Negronis - <i>Classic, Seasonal or Emilia Negroni</i>	£9 £9 £10	Villa Cialdini Lambrusco 2018	£39
Sours- <i>Plum gin or Apple pisco</i>	£10	Malibràn Rosé Spumante, Veneto NV	£9 £52
Loquat & grapefruit martini	£11	Le Marchesine Franciacorta 'Saten Brut' 2011	£12 £62
Lustau Fino	£6	J.Charpentier Champagne Tradition Brut NV	£14 £69
A glass of 1989 Huet Vouvray 'Le Haut Lieu' Moelleux	£16	Arras Rosé, Tasmania 2005	£78
		Vouette & Sorbée, 'Fidèle' 2014	£140
Cantina di Gambellara 'Classico', Veneto 2018	£26	Mandarossa Nero d'Avola 'Costaduné', Sicily 2017	£27
<i>Light, fresh and a hint of almond. 'Baby Soave'</i>		<i>Cranberries & sour cherries. Lighter than many</i>	
Domaine Lyrarakis Assyrtiko, Crete 2018	£6 £17 £32	Belisario Lacrima di Morro d'Alba, Marche 2017	£6 £19 £35
<i>Crisp, lots of citrus and a touch of salinity</i>		<i>Spring in a bottle. Rose & lychees</i>	
Vincent Carême Vouvray 'Spring', Loire 2018	£7 £20 £37	Château Cissac, Haut-Médoc 2003	£40
<i>Textbook Vouvray sec. Apples and pears</i>		<i>Textbook claret in peak condition</i>	
The Other Wine Co. Pinot Gris, Adelaide Hills 2015	£44	The Other Wine Co. Grenache, McLaren Vale 2015	£44
<i>Ripe, rich and great with food</i>		<i>New world fruit from old vines. Silky tannins</i>	
La Gustiniana Gavi Montessoro, Piedmont 2015	£53	Monte Bernardi Chianti Classico, Tuscany 2016	£9 £26 £48
<i>Our favourite Gavi. Peaches, lemon zest and finesse</i>		<i>Classic herbaceous & earthy Chianti. Structured</i>	
Martin's Lane 'Pinot Noir Blanc de Noirs', Essex 2015	£10 £30 £57	Corte Sant' Alda Valpolicella, Veneto 2017	£10 £30 £57
<i>Strawberries and mown grass. An English summer</i>		<i>Intense fruits. Velvety and moreish</i>	
Oliver Zetter Sauvignon Blanc 'Fumé', Pfalz 2017	£57	Aldo Viola Syrah 'Coccinella', Sicily 2016	£63
<i>Grown-up Sauvignon with gentle aromatics</i>		<i>Pure elegance. Peppery and savoury Syrah</i>	
Custodi Etna Bianco 'Ante', Sicily 2015	£12 £35 £66	Domaine Guyon Chorey Les Beaune 'Les Bons Ores', Burgundy 2012	£12 £35 £65
<i>Perfect example of Etna's smokey and saline complexity</i>		<i>For those who like their Burgundy light. Red berries</i>	
Vie Di Romans Chardonnay, Friuli 2017	£14 £43 n/a	Château Les Ormes de Pez, Saint-Estèphe 2003	£14 £41 £77
<i>Italian Chardonnay to rival Cote De Beaune's elegance</i>		<i>Big, toasty, spicy Bordeaux</i>	
Domaine Faury Condrieu, Rhône 2015	£85	The Eyrie Vineyards Pinot Noir, Oregon 2012	£93
<i>Big, perfectly ripe stone fruit. A real treat</i>		<i>Bright & precise pinot in peak condition</i>	