

## Snacks

Polpette

£5

Pig Head Croquettes

£5

Gougeres and Cheddar

£5

## Starters

White Bean Hummus,

Curried Cauliflower, Chile Salsa

£8.50

Heritage Tomato Salad, Burrata,

Herb Verdi, Salted Almond

£12.50

Veal Cheek Raviolo, Fresh Peas,

Broad Beans, Tarragon Consommé

£15

Quail Pithivier, Celeriac,

Red Wine Jus

£17

Pickled Cornish Mackerel, Rillettes,

Cucumber, Prawn Toast

£ 13.50

## Mains

Home Made Pappardelle,

Crushed Broccoli, Girolles

£19

Hake, Potato and Aioli Salad,

Grilled Chorizo, Sweet Corn

£21

Spring Lamb Rump, Gnocchi,

Tongue, Basil and Cep Tart

£27

Stonebass, Squid Ink Risotto,

Courgette, Gremolata

£26

Suckling Pork Belly, Pomme Puree,

Mooli, Roasted Apple

£25

## Truffle's Mac and cheese

£6.50

## To finish

Pineapple Carpaccio,

Coconut Sorbet, Kaffir Lime

£8.00

Apricot and Hazelnut Tart,

Kernel Ice cream

£8.50

Dark, White and Milk Chocolate

Sablé, Vanilla Ice Cream

£10

Chocolate Ice Cream with a Glass

of Madeira Malmsey, Blandys

£11

Maggie & Colin,

Apple Sorbet and Calvados

£9.50

Blue Cheese with a Glass of

2005 Vouvray Moelleux,

£13.50

Comté Cheese with a Glass of

2012 Cotes du Jura, les Belemnites

£14.50

Cheese

£4.50 for One Cheese

£7.50 for Two Cheeses

£10.50 for Three Cheeses

£12 for Four Cheeses

## Hot Drinks

Coffee

English Breakfast Tea

Earl Grey

Jasmine

Darjeeling, Second Flush

White, Whole Leaf Tea

Fresh Mint

Chamomile

Green, Whole Leaf Tea

English Pepper Mint

£4