Starters
- Fritto misto of vegetables with salsa verde, cress salad and croutons € 13.50
- Escabeche of sea bass, green herbs and turnip à la nage € 14.50
- Glazed pork belly in citrus with blini and pickles € 14.50

Soups
- Borsjt, soup of smoked beetroot € 8.75
- Kjötsúpa, Icelandic lamb soup € 8.75

Main courses
- Pappardelle, leafy vegetables, bruschetta and blue Stilton € 22.50
- Monkfish, sweet corn mousseline, haricots verts with bacon and € 27.50
- Madras beurre blanc
- Basted duck, roasted leek, parsley root and lavender honey € 28.50

Desserts
- Flan of white chocolate, licor 43, strawberries, gingersnap and rose hip jam € 9.80
- Poire Williams-poached pear with a soup of green apple, yuzu and mint € 9.80

Quick lunch see blackboard € 28.50

★ = vegetarian