

Early Summer 2019

Nibbles

| | | | |
|---|---|--|---|
| Great Greek Pistachios | 4 | Big Green Olives | 5 |
| Chicory, Toasted Seeds & Smoked Pecorino | 8 | Prosciutto di Parma & Garden Pickles | 8 |
| Sardinian Flatbread, Olive Oil & Rosemary | 4 | Crispy Polenta Squid, Sweet Chilli Jam | 9 |

Starters

| | | | |
|---|-----|---|----|
| Broad Bean & Quail Egg Salad | 12 | West Country Aged Beef Tartare | 15 |
| Radicchio, Bagna Cauda, Pickled Red Onion | | Horseradish, Green Beans, Rocket | |
| Puglian Burrata & Black Grapes | 13 | Seared Scottish Scallops | 18 |
| Aged Balsamic, Extra Virgin Olive Oil | | Capers, Shallot, Wild Nettle | |
| Carpaccio of Sea Bass | 16 | Isle of Wight Tomato Consommé | 10 |
| Avocado, Cucumber, Confit Lemon | | Capers, Basil & Dill | |
| Daily Coach House Salad | MVP | Crispy Duck, Spring Onion & Radishes | 12 |
| Hand-Picked & Curated by our Deli Chef | | Sesame & Pomegranate Dressing | |

Pasta

| | | | |
|---|----|---|----|
| Spaghetti Vongole | 18 | Risotto of Summer Truffle | 21 |
| Palourde Clams, Cherry Tomato, Chill & Garlic | | Petits Pois, Chives, Taleggio | |
| Homemade Potato Gnocchi | 14 | Tagliatelle of Pancetta & Smoked Anchovy | 21 |
| Fresh Goat's Curd, Crispy Sage, Pumpkin Seeds | | Cima di Rapa, Stem Broccoli | |

Mains & Jasper Grill

| | | | |
|--|-----|--|----|
| Chicken Milanese & Summer Truffle | 23 | Roasted Bowgrave Suckling Pig | 28 |
| Somerset Hen's Egg, Sautéed Spinach | | Apple Chutney, Watercress | |
| Poached Organic Sea Trout | 27 | Grilled Veal Chop | 32 |
| Oyster Mushroom, Breakfast Radish, Asparagus | | Rosemary & Lemon Gremolata | |
| Fresh Fish of the Day | MVP | Roasted Saddle of English Lamb (2-3 pers) | 80 |
| Local Market Vegetables | | Violet Artichokes, Roasted Garlic, Mint Sauce | |
| Grilled Native Lobster (Half/Whole) | MVP | Grilled Rib of Beef (2-3 pers) | 79 |
| Basil & Garlic Butter | | Slow Roasted Garlic, Red Wine Jus | |

Garden Sides - 5

| | |
|--|-----------------------------------|
| Warm Heritage Tomato Salad | Spring Onion & Garlic Petits Pois |
| 50/50 Mash | Zucchini Frites |
| Endive, Radicchio & Rosemary Vinaigrette | Jasper Grilled Chilli Broccoli |

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.