

## SNACKS

Sicilian Olives £3.00 'Nduja & Smoked Mozzarella Sausage Roll £3.00 Cheese & Onion Scone with Mustard & Herb Butter £3.00 Bread and Butter £2.50

## STARTERS

Torched Fillet of Cornish Bream with Red Fish Sauce and Summer Leaf Salsa Verde £17.50 Cornish Crab & Crushed Jersey Royal Potato Salad with Brown Crab Aioli £22.50 Gazpacho of Summer Tomatoes with Goat's Cheese, Olive Oil and Crisp Bread £9.50 'The Hand & Flowers' Chicken & Duck Liver Parfait 'Churned to Order' with Poultry Jelly, Apricot Chutney and Toasted Brioche £18.50 Baked Saffron Rice with Oxtail and Red Wine Grilled Marrow £15.50 Welsh Leeks with Veronique Butter Sauce £11.50

## MAIN COURSES

Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg £27.50 Long Pepper Spiced Beef Brisket with Pickled Beetroot and Sauce Gribiche £29.50 Rolled Shoulder of Launceston Lamb with Ratatouille £29.00 'Fish of the Day' with Pickled Cockles and Anchovy & Garlic Dressing £25.00 Confit Duck Leg with Braised Lentils, Castel Franco and Fresh Figs £24.50 Baby Chicken Roasted in Curried Butter with Braised Beans and Preserved Lemon £27.50 Ricotta Dumplings with Summer Vegetables and Parmesan £23.50

SIDES (all £9.00)

Chelsea Spud with Green Garlic Butter Buttery Mash Mixed Leaf Salad with House Dressing Creamed Spinach

## **DESSERTS**

Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche £12.50 "Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline £11.00 Soft Brown Sugar Meringue with English Strawberries and Cabernet Sauvignon Vinegar £12.00 Selection of 3 Cheeses with House Chutney and Fruit Bread £15.50

