

PLANQUE

(Dinner)

House Sourdough & Butter	4
Razor Clam & Sea Lettuce Tartelettes	9
Colchester Oyster, Chervil & Savagnin	5
Mussel & Lovage Tartine	10
Egg Mayonnaise, Leeks, Walnuts & Elderflower	14
Cornish Tuna Tartare, Black Figs & Tomato	22
Girolles, Chanterelles, Fine Herbs & Whey Sauce	19
Clams, Coco Beans & Sea Purslane	20
Cornish Tuna Belly, Sprout Tops & Quince	32
Veal Sweetbreads, Puccini Squash & Radicchio	30
Aged Beef Rib Eye, Carrots & Anchovy	32
24 Month Aged Comté	9
St James, Green Sauce & Dandelion	11
St Jude Ice Cream, Meringue & Bread Caramel	10
Sobacha Ice Cream & Apple	10
Persimmon Tart with Jasmine Tea Ice Cream	12

Please make us aware of any allergies.

All prices are inclusive of service for our team.