

THREE D_QRLINGS

C H E L S E A

Rosemary focaccia, tuscan olive oil 6
Beef tartare, paprika crisps, peppercorn sauce 11
Gougeres, Montgomery cheddar, walnut 4/each
Pan con vesuvio tomato, ortiz anchovy 7/each

Carlingford Oysters 3/each
Large Oban Langoustine, garlic butter 7/each
Dorset Queenie Scallops, sicilian butter 19

Norfolk endive, Candied walnuts, 30month aged Pecorino Romano 13
Provencal blood peach & plum, ember cooked beetroot, Muscat grape dressing 15
Marinated datterini tomatoes, burrata and basil 16
Provencal courgette, sheep's ricotta, Cantabrian anchovy & black olive 19
'Athena's greek salad' 19

Welsh Hen crab rice, brown butter 21
Gnocchi alla Sorrentina 24
Ravioli of Tuscan ricotta with bitter spinach, Amalfi lemon, beurre noisette & sage 26
Spaghetti of half native blue lobster, sauce Americaine 34

Rotisserie Chicken for two

Poulet noir de Challans, ratte du Touquet cooked in chicken fat, Edmont Fallot Dijon mustard dressed green salad, chicken gravy 84

Provencal stuffed vegetables "Roger Verge style" 24
Creedy Carver duck, wild scottish girolles, braised endive, duck jus 45

Day Boat turbot, sicilian butter 28
Red Cornish Sea Bream, saffron potato, bouillabaisse 32
Dorset skate emulsion of sicilian lemon & caper 36
Line caught cod 'Viennoise', coco de paimpol, italian courgette, provencal bisque 36
Line caught whole Cornish John Dory for two 78

Cumbrian beef fillet on the bone 8oz/48
Aberdeen Angus Ribeye 10oz/48
Wenford Wagyu Ribeye 11oz/70

To share:

Devon Red T-Bone 115
Belted Galloway Cote de boeuf 120

Koffman Fries 7 Jersey Royals 7 Vesuvio tomato salad 9 Green salad, mustard dressing 9
Wood fired Vesuvius peppers 9 Wild scottish girolles 12