

THREE D_QRLINGS

C H E L S E A

Rosemary focaccia, tuscan olive oil 6
Cumbrian beef tartare, paprika crisps 11
Gougeres, montgomery cheddar & walnut 4/each
Pan con vesuvio tomato, ortiz anchovy 7/each

Carlingford Oysters 3/each
St Austell Bay mussels cooked over embers, garlic smoked emulsion 16
Dorset Queenie Scallops, sicilian butter 19
Welsh Hen crab rice, brown butter 19

Sollies Fig, salt baked beetroot, stracciatella, nut crumb, Graham's Port 16
Winter tomato crostata, Olavidia goats cheese, frisee 16

Ravioli of Tuscan ricotta with bitter spinach, Amalfi lemon, beurre noisette & sage 26
Gnocchetti sardi, Calabrian 'nduja & datterini tomato 27
Mazara del Vallo shellfish raviolo, sauce Americaine 28

Rotisserie Chicken for two

Poulet noir de Challans, ratte du Touquet cooked in chicken fat, chicken gravy,
Edmont Fallot Dijon mustard dressing, green salad 39/pp

Stuffed squash and provencal pumpkin, woodfired aubergine, miso 28
Creedy Carver duck, wild Scottish girolles, braised endive, duck jus 45
Beef cheek braised in red wine, horseradish, Carote de Polignano 34

Cornish Sea Bass, Basque beans, cavolo nero 40
Day boat turbot on the bone, Sicilian butter 44

Cumbrian beef fillet on the bone 8oz/48
Aberdeen angus ribeye 10oz/48
Devon Red T-bone steak for two 110
Belted Galloway Cote de boeuf 130

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