

## ***Spring tasting menu 19<sup>th</sup> April, book now to avoid missing out***

Chicken liver pate with Madeira jelly & toasted brioche 8 ½

Spring minestrone with hispi cabbage, chickpeas & wild garlic 8 ½

Salad of thinly sliced roasted veal with fennel salad, capers, Parmesan & tonnato dressing 11

Carpaccio of North Atlantic scallops with forced rhubarb, pistachio, pickled shallot, treviso & chili 12

Taglierini of Cornish crab with Monk's Beard & chives 10

Wild garlic risotto with English asparagus, foraged herbs & Parmesan 20

Roast wreckfish with Jersey Royals, gem lettuce, razor clams, English samphire & beurre blanc 25

Herb roast guinea fowl breast with potato gnocchi, charred leek, black truffle & Madeira velouté 24

Slow cooked pork belly and fillet with crisp polenta, fresh morels, grelot onions, crackling & jus gras 24

Chateaubriand of Wiltshire beef **for 2** with hand cut chips & sauce béarnaise 65

Hispi cabbage 3 ½

Hand-cut chips 4 ½

Roasted cauliflower 4

Crème brûlée 8

Lime curd and toasted meringue tart with citrus segments & ginger crème fraiche 8

Wye Valley rhubarb sorbet with frangipane, almond butter, poached rhubarb & anise caramel 8 ½

Banana cake with milk chocolate ganache, banana compote, candied walnuts & cream cheese ice cream 9

Spenwood, Barkham blue, Waterloo and Sharpham Rustic cheeses with RL chutney & biscuits 11

RL café gourmand 12

RL house filtered water- £1 with free refills

A discretionary 12.5% service charge will be added to your bill

All prices include VAT @ 20%