OLYMPIC ALA CARTE

STARTERS

Jersey rock oysters 2.75 each
(ALLERGIES – SHELLFISH)
A thin and delicate oyster with a taste of fresh shoreline and seaweed with crisp flavour of green wood and cucumber and a hint of lemon. It is said to have a slow build up with a lingering taste of stainless steel. Harvested from the Royal Bay of Grouville, on the east coast of Jersey.
(REMOVE STARTER CUTLERY, ADD SMALL FISH FORK AND SPOON and RED/GREEN TOBASSCO)

***Ham and pea soup* 7.50**
Fresh peas and onions cooked in ham stock and blended smooth. Garnished with peas and flaked ham hock.

***Atlantic prawn cocktail with shredded gem hearts and cucumber* 10.25**
(ALLERGY – SHELLFISH)
Chilled Atlantic prawns served in a glass with shredded baby gem lettuce, strips of cucumber, sieved egg and Marie Rose sauce. (ketchup, mayonnaise, tobacco, Worcester sauce, brandy)

***Isle of Mull hand-dived scallops with marsh samphire* 15.50**
3 scallops hand-dived by Guy Grieve on the Isle of Mull on off the West Coast of Scotland. Pan-fried in the shell and served with garlic buttered samphire. Samphire is a wild seashore vegetable that grows in and around estuaries. It grows on the tide line spending half the time submerged by the sea making it naturally salty.

***Gin-cured Loch Duart salmon with soused cucumber* 12.75**
Sliced salmon cured for 5-6 days with Bombay Sapphire gin, juniper berries, lime juice and zest, sugar, salt, pepper and whole grain mustard. Served with cucumber pickled in cider vinegar, mustard seeds and chopped dill.

Pan-fried Braddock White duck's egg with baby squid and Bath Pig chorizo 10.25
Fried duck's egg (Braddock White is the breed of duck) with chorizo and baby squid cooked in wild garlic butter.

Irish salt beef croquettes with whipped peas and dandelion 8.75
(ALLERGY – GLUTEN)
2 bread crumbed croquettes, deep-fried and served on horseradish mayonnaise with a salad of dandelion and whipped peas (green peas cooked in veg stock. Butter, shallot, which is then pureed). The croquette mix is made from a béchamel base with shredded salted brisket (cut taken from lower shoulder between the shank and chuck) and Tewkesbury mustard.

Scotch Burford Brown egg with McSween's haggis and caper mayonnaise 8.25
(ALLERGY – GLUTEN)
Soft-centred Scotch egg made with 70% Lorne square sausage meat and 30% McSween's haggis. It is then wrapped around a soft steamed egg. Then we flour, egg, bread crumb, sage and onion and then deep fry until brown (about 6 minutes). Seasoned with celery salt and served with caper mayonnaise (mayonnaise, capers), and pea shoots. Scotch egg is not from Scotland as some people think but rather a dish that has no known origin. The most likely origin is right here in London and famous London store Fortnum & Masons is usually credited with its creation. Scotch egg is actually a modern abbreviation of 'scotched' egg, which is it's true name. Scotching meat involves hacking it to either tenderise, or roughly mince, which refers to the sausage meat surrounding the egg. Something that is scotched is now generally regarded as being coated in breadcrumbs and fried, too. And it has nothing to do with Scotland. The London department store Fortnum & Mason claims to have invented Scotched eggs (original name)in 1738, but they may have been inspired by the Moghul dish *nargisi kofta* ("Narcissus meatballs")

Field mushrooms on toast with a poached bantam's egg 7.25 (vegetarian)
Sliced field mushrooms sautéed in butter and garlic served on toast with a poached bantams egg.

Coleslaw of chicory, kohlrabi, apple and golden raisins 7.50 (vegetarian)
shredded chicory, grated apple, golden raisins, kohlrabi, celery tossed with mayonnaise.

Chargrilled courgettes with Isle of Wight heritage tomato relish and Herefordshire goats curd 8.50 (vegetarian)
Ribbons of courgette Char grilled and served with a spicy relish of different varieties of tomatoes grown on the Isle of Wight, chilli, rapeseed oil and chopped parsley.
served with nuggets of Herefordshire goats curd.

Heritage tomatoes on toast with water celery and shaved Berkswell 9.75
Selection of heritage tomatoes and water celery on chargrilled London Bloomer rubbed with garlic. Seasoned with celery salt and dressed with a lemon and rapeseed oil dressing. Garnished with shaved Berkswell.

DAILY SPECIALS

Monday Market fish stew with braised fennel and sea purslane 27.75
(ALLERGY – SHELLFISH /GLUTEN)
Fish stew made from a base sauce of red mullet, gurnard, lobster bones, fennel, garlic, tomatoes, red peppers, onions, thyme, bay leaves, and fish stock. The fish and shellfish used to garnish will change from week to week but you will be informed on the day.

Tuesday Roast Lancashire chicken with pan-fried livers and sage and onion stuffing 20.75
Half a chicken stuffed with a traditional sage and onion stuffing. Served with roast potatoes, pan-fried livers and gravy.

Wednesday Anchovy-rubbed leg of Southdown lamb with spring bubble 'n' squeak and caper sauce 23.25

Thursday Roast rare breed suckling pig with mashed potatoes and Bramley apple sauce 32.50

The whole suckling pig is roasted until cooked through, then sliced and served with mashed potatoes and Bramley apple sauce.

(STEAK KNIFE)

Friday Roast sirloin of Galloway beef with Yorkshire pudding and creamed horseradish 35.50

Roast sirloin of beef cooked medium rare, served with roast potatoes, Yorkshire pudding and creamed horseradish.

Saturday Lunch 8oz Hereford beef burger with Ogleshield, chips and burger sauce 15.50

Minced beef is mixed with onions, garlic, thyme, Worcestershire sauce, ketchup, egg yolk and salt & pepper. It's griddled, topped with Ogleshield cheese, baby gem lettuce, pickled red onions & house sauce and it's served with chips and a house sauce or Roast potatoes and gravy!

Ogleshield cheese – hard cheese from Somerset made with unpasteurized cow's milk, rich long-lasting fruity, winelike flavours.

Burger sauce -

. **(Tomato ketchup)**

Saturday Dinner Beef Wellington 32.50

Fillet of beef is sealed in a pan until lightly brown, then spread with a mixture of chopped mushrooms and spinach, rolled in pancakes/puff pastry, glazed with beaten eggs and baked until medium rare. It's served with a shallot and red wine jus.

(STEAK KNIFE)

Sunday Three course set menu 35.00; Two course 32.00

MAIN COURSES

Chargrilled whole St Aldhelm's Head black bream with a shaved fennel and heritage tomato salad 24.50

500-600g Wild black bream (on the bone) caught off St Aldhelm's Head in Dorset. Served with a salad of shaved fennel, capers and heritage tomatoes dressed with lemon and rapeseed oil dressing.

Herb-roasted fillet of Clew Bay sea trout with a warm salad of spring vegetables and wild boar bacon 24.75

Farmed sea trout from Clew Bay in County mayo on the west coast of Ireland. Trout rolled in soft herbs (chervil, parsley, chives) then roasted until pink and flaked. Served a warm salad of Peter Gott's

Cumbrian wild boar bacon, broad beans, peas, asparagus, runner beans and pea shoots, dressed with a lemon and rapeseed oil dressing. Garnished with trout crackling.

***Goat curry with spiced onion yougurt and steamed basmati rice* 18.50**
(ALLERGY – GLUTEN)
Diced goat leg marinated over night in Yoghurt, garlic, green papaya, ginger, chilli and turmeric. Then cooked in a sauce of diced tomatoes, onion, chillies, fennel seeds, turmeric, and paprika. Served with crispy fried shallots, curry leaves and steamed basmati rice.
Raita: ginger, chilli, coriander, cumin, red onion, youghurt

Pan-fried fillet of Cornish ling with clams in New forest cider and seashore vegetables 19.75
Fillet of Ling with surf clams opened in New Forest cider & butter, and sea aster. (Sea aster is a wild seashore vegetable that grows in estuaries on the tide line.)

***Roasted breast of Goosnargh corn-fed duck with a slaw of chicory, apple and golden raisins* 24.25**
Breast of duck cooked pink (recommendation). Serve with a coleslaw of shredded kohlrabi, chicory, grated apple, golden raisins and mayonnaise.

***Reg Johnson's corn-fed chicken and leek pie with Herefordshire snails* 18.75**
Puff pastry filled with corn-fed chicken thighs cooked in cider, chicken stock with onions and leeks and finished with cream. Garnished with 3 snails cooked in garlic butter inside the pie and 1 in the shell sitting on top. Served with a small wild herb and gem heart salad and mashed potato

(oyster fork for a snail)

***Slow-roasted free-range pork belly with mashed potatoes and Bramley apple sauce* 22.50**
(ALLERGY – GARLIC, DAIRY)
Pork belly is rolled and stuffed with garlic and sage, then roasted in the oven for a couple of hours. It is served with mash potatoes, gravy and Bramley apple sauce.
Bramley apple sauce - apples, sugar, cinnamon

(REMOVE MAIN KNIFE, ADD STEAK KNIFE)

Chargrilled Yorkshire Longhorn T-bone steak (550g or 1kg for 2) with Scrumpy-battered onion rings* 35.00/62.50 *Porterhouse steak
The T-bone steak is a cross section. On one side of the bone is the fillet and the other, the sirloin. Breed: Longhorn, Provenance: Charles Ashbridge, Thirsk/Yorkshire. Hanging time: 28 days.

***Roasted fillet of Whitestone Cliff Longhorn with beef dripping roasties and Yorkshire pudding* 35.50**
Fillet is the most prized, tender prime cut of beef. The individual portion will be cooked to order. Served with horseradish sauce. Breed: Longhorn, Provenance: Sutton-Under-Whitestone Cliff village, Yorkshire.

(REMOVE MAIN KNIFE, ADD STEAK KNIFE)

Chargrilled Launceston lamb neck fillet with an organic spelt, lemon & herb salad and

***cucumber yoghurt* 23.50**
Lamb neck fillet from Launceston in Cornwall, rolled in rosemary and Chargrilled. Served with an organic Somerset spelt salad with preserved lemon, diced tomato, parsley, mint and shallot salad, olive oil. Finished with cucumber yoghurt.

(REMOVE MAIN KNIFE, ADD STEAK KNIFE)

Somerset organic spelt and herb salad with preserved lemons and cucumber yoghurt 12.75 (vegetarian)
Somerset spelt salad with preserved lemon, diced tomato, parsley, mint and shallot salad. Finished with cucumber yoghurt.

Summer vegetable salad with pea shoots 13.50 (vegetarian)
broad beans, peas, asparagus, runner beans and pea shoots, dressed with a lemon and rapeseed oil dressing..

Seashore vegetable omelette with Hawes Wensleydale 10.50 (vegetarian)
A 3 egg omelette with samphire, sea beets, sea purslane and sea aster.

VEGETABLES AND SIDES

Basket of chips 3.60
Deep fried potato chips

Roast potatoes in Britannia beef dripping 4.50
Steamed potatoes, tossed to make fluffy edges and shallow fried in beef dripping and finished off in oven.

Mashed potatoes 3.50
Boiled, cooked through potatoes and then mashed up with butter, cream and finished with salt and pepper

Sharpe's Express new potatoes 4.00

Buttered runner beans 4.00

Peas and lovage 4.00
Buttered peas tossed with lovage. Lovage is a very pungent herb with a strong celery flavour.

Grilled field mushrooms with garlic butter 5.50
Mushrooms are grilled and finished off in the oven, served with garlic parsley butter.

***Minted mixed bean salad* 6.25**
Broad, runner, green, yellow bobby beans. Dressed with vinaigrette and chopped mint.

Heritage carrots with parsley 3.80

Carrots are blanched and tossed in butter with parsley. Salt and pepper.

Foraged herb and gem heart salad 5.50

Mix of herbs, foraged from the Kentish countryside and gem hearts dressed with house vinaigrette.
(this will be the house green salad)