

FROG AND SCOT

Bar snacks

Marcona almonds	4
Nocellara olives	4
Homemade focaccia	4
White wine & garlic english salami	5
Whipped cod's roe, bread, chicory & cornichons	7
French onion dip, bread, radish & chicory	7
Cantabrian anchovies	8
2 English cheeses, crackers, chutney	10

Small sharing plates [3 per guest recommended]

Fried potatoes, butter, caper, lemon	6
Anchovy, hash brown, green goddess	7
Raw parsnip salad, crème fraiche, tarragon	8
Charred hispi cabbage, parmesan, black pepper aioli	9
Roasted crown prince squash, cashews, sage	9
3 rock oysters, mignonette, lemon	9
Pan fried King oyster mushroom, miso butter, parsley	10
Chestnut smoked coppa, poached & burnt pear	10
Cured trout, crème fraiche, horseradish & apple	14
Bavette steak served pink, tarragon butter	16

Fouées – warm stuffed pitta bread

Confit garlic butter or vegan confit garlic butter	7.50
Roasted carrots, crème fraiche, green goddess	9
Black Pig Butcher's merguez sausage, honey & leaves	12.50

Desserts

Peach sorbet & tarragon	6
Rice pudding, salted caramel cream, pistachio, hazelnut praline	8
Dark chocolate ganache, raspberry ice cream, almonds	8