



1776

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## Starters

English snails & pancetta in a potato nest  
*Pea shoots, garlic, herbs, veal jus*  
£16.50

Native lobster salad  
*Braised radicchio, puy lentils & vintage balsamic*  
£28.00

Fine beans & black truffle salad  
*Ricotta cheese, baby salad, in a parmesan basket*  
£24.00

Mazara Del Vallo red prawn Carpaccio  
*Citrus salad*  
£18.00

Asparagus & duck egg salad  
*Fine beans, creamy mustard sauce*  
£14.95

Scottish beef Carpaccio  
*Sautéed artichoke mash, salad & pine nuts*  
£15.50

## Tartare

*All meat tartare made at the table to your specification*

Fallow deer  
£20.00

Scottish Black Angus  
£24.00

Tuna  
£18.00

Yellowtail  
£24.00

## Soups

Poulet de Bresse chicken broth  
*Artichoke, spinach*  
*Ginger & chilli*  
£9.50

Jerusalem artichoke soup  
*Olive tapenade*  
*Parmesan croutons*  
£8.50

## Pasta & Risotto

Black truffle risotto  
£40.00

Saffron risotto with shin of veal ragout  
£28.00

Potato gnocchi with ceps  
£20.00

Tonnarelli with native lobster  
£26.00

Gratin of green tagliolini & ham  
£18.00



## Meat

Roasted Cote de Veau with ceps  
*Pancetta, braised chicory, potato nest*  
£32.00

Fillet of Black Angus beef with herb crust & snails  
*Sautéed spinach, potato rosti*  
£40.00

Roasted fallow deer cutlets with figs  
*Sweet potato, cranberry sauce*  
£26.00

Mint crusted fillet of lamb  
*Sautéed baby vegetables, stuffed baby peppers*  
£25.00

## Fish

Caramelised black cod with ponzu sauce  
*Red cabbage, root vegetables, pok choi*  
£40.00

Soft shell crab tempura  
*Mango & pomegranate chutney*  
£26.00

Grilled Dover sole  
*Baby clams, cannellini beans, rosemary oil*  
£36.00

Olive crusted seared yellow fin tuna  
*Girrolles, artichokes, cherry tomatoes*  
£28.00

## Sides

Seasonal mixed vegetables  
£5.00

Sautéed spinach  
£5.00

New potatoes, mash, chips  
£5.00

Mixed leaf or rocket salad  
£5.00