

# Alexandra Bonsor

## Supper clubs

### Date tbc

#### SHARING PLATES @ £6

##### Rice, pulses and grains

Braised chard, tomato and spinach supli, saffron aioli (v)

Risotto alle fave: broad beans, goat cheese, parsley\* (v)

Spelt minestrone, confit leeks and kale (vg)

Wholegrain rye, Stickleton, pear, carob vinegar and walnuts (v)

Purple sprouting broccoli, Suffolk lentils, toasted peanuts and herbs (vg)

Pearl barley, butternut squash, brown butter and sage emulsion, hazelnuts (v)

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##### Pasta and carbs

Spaghetti cacio e pepe: pecorino, parmesan, black pepper, parmesan crisps

Rigatoni alla checca: capers, black olives, Laverstoke mozzarella (v)

Paccheri con ragu e ricotta: minced pork, red wine, roasted ricotta

Baby potatoes, watercress, radish, garlic cream\* (v)

Polenta, red pepper and tomato compote, fried pumpkin, almonds (vg)

Roasted root vegetables, bagna cauda, marjoram

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##### Meat and fish

Endive, fresh anchovies, confit garlic, lemon and parsley pangrattato\*

Pork belly, burnt apple purée, roasted beetroot, pickled beetroot, beetroot crisps

Charred Scottish squid, orange, chicory, artichoke, basil\*

Seared scallops, smoked chorizo, cider, hazelnut picada, lardo\*

Smoked duck breast, red wine syrup, pickled mushrooms

Sourdough grilled cheese, Yorkshire prosciutto, Wensleydale, pear and ale chutney

### Vegetables and salads

Roasted celeriac, vermouth, soused raisins, spiced chick pea crumble (vg)

Polenta cannoli, fried artichoke, marjoram, ricotta, preserved lemon\* (v)

Brined sweetheart cabbage, Welsh miso, gochujang, mirin, crisp onions (v)

Salted celery, parsnip and Hafod cheddar gratin (v)

Roasted asparagus, kale salsa verde, roasted London fettle, forced rhubarb (v)

New potatoes, roasted shallots, shallot purée, lovage oil (vg)

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### DESSERT @ £6.50

Forced rhubarb and rosemary tart, whipped crème fraiche

Burnt milk panna cotta, syrup, malted shortbread

Tiramisu, grappa wine gums

Orange and polenta cake, rose and saffron mascarpone, pine nut brittle

Walnut treacle tart, white chocolate mousse

Ricotta cheesecake, seasonal berries

*Vegan desserts available on request!*

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*(v) = vegetarian*

*(vg) = vegan*

*\* Some ingredients are subject to seasonal availability and we may offer substitutes*