



À La Carte

Starters

Chilled garden pea soup, ham hock rillettes, crème fraîche | £7.00

English asparagus salad, wild rocket, crispy hen egg, shimeji mushrooms (v) | £10.00

Crab ravioli, chervil sauce | £14.00

Wild Seabass carpaccio with basil, coriander, chili and lime | £15.00

Steak tartar, quail egg, shallot cream | £10.50/£14.50

Salad of watercress, frisée, endive, poached pear and goat's curd (v) | £9.50

Main Courses

Toasted fregola with wild mushrooms, asparagus and Parmesan shaving (v) | £14.00

Poached turbot, new season wild garlic, pink fir potatoes | £27.00

Lemon sole on the bone, sautéed spinach, capers, gherkin sauce | £24.00

Roast chicken, pickled grapes, chicory and walnuts | £17.00

Wiltshire lamb cutlets, glazed carrots, olive oil mash, salsa verde | £29.00

Angus beef rib-eye steak, wilted spinach, shallot cream, fries | £28.50

Pan roast rabbit loin, spring roll, nettles | £23.00

Side dishes | £4.50

Baby gem salad | Seasonal greens | Fries | Jersey Royals

Desserts | £8.00

Panna cotta, strawberry soup (v)

Poached pear, Armagnac custard (v)

Pistachio mousse, cherry ice cream and white chocolate (v)

A selection of cheeses | £12.50

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

All of our dishes are prepared in an environment where nuts are present. Please let us know if you have any dietary requirements and we shall do our best to accommodate.

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