



## À La Carte

### Starters

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

Courgette, broad bean, pea, mint and quinoa salad (v) | £10.00

Crab ravioli, chervil sauce | £14.00

Wild sea bass carpaccio with basil, coriander, chilli and lime | £15.00

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

Heritage tomato, Burrata, basil and olive salad (v) | £9.50

### Main Courses

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

Poached turbot, samphire, 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

Roast guinea fowl, spinach, potatoes | £23.00

Wiltshire lamb, runner beans, olive oil mash, salsa verde | £29.00

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

### Side dishes | £4.50

Baby gem salad | French beans, spinach and broccoli | Fries | Pink fir potatoes

### Desserts | £8.00

English strawberries with vanilla ice cream (v)

Poached pear, chocolate crèmeux and pine nuts (v)

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

3 cheeses | £11.50

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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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Nº 2 | EILEEN COOPER RA | 2014