

# ELYSTAN STREET

*Coates & Seely, Brut Reserve, Hampshire, UK 19*  
*M. G. Heucq, Fossile, Fleury-la-Rivière, Rosé Brut, Champagne, France 23*  
*Dr Sting's Margarita 14*  
*Virgin Almond Sour 8*

## À la carte

March 2024

Cornish Red chicken, white bean and new season's wild garlic soup with thyme cream	23
Salad of flaked wild Irish trout, Jersey Royal potatoes, sea vegetables, herb mayonnaise and lemon	24
Tartare of English rose veal with a black truffle cream, early white asparagus and a deep-fried quail egg	25
Glazed chicory with turbot roe tarama, blood orange, extra virgin olive oil, anchovies, fried crumbs and chili	26
Salad of sautéed wild mushrooms, oak leaf, roasted red onion rings, Charlotte potato crisps and spring white truffles	28

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Strozzapreti with new season's wild garlic pesto, spring white truffles and aged Parmesan	45/70
Gnocchetti with smashed sausage, chili, fennel seeds, garlic, white wine, parsley and Capezzana olive oil	23/46

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Double baked cheese soufflé with cave-aged cheddar, melted leeks, button mushrooms and truffle	34
New season's white asparagus with a herb crepe, buttered morels, garlic leaf pesto and crisp shallots	38
Fillet of Cornish turbot with truffled hazelnut pesto, celeriac purée, griddled potatoes and barbecued hispi cabbage	50
Fillet of Cornish cod with griddled purple sprouting broccoli, giant butter beans and an anchovy & red wine dressing	44
Chargrilled pluma of Iberico pork with creamed potato, griddled bitter leaves, hot honey, light soy and orange	45
Breast and sausage of Bresse squab pigeon with salt baked beetroot, creamed cabbage, pickled walnut and galette	43

A discretionary 15% gratuity will be added to the final bill. All prices are inclusive of VAT  
Please inform us of any allergies or dietary requirements  
All game may contain shot