

# ELYSTAN STREET

*Coates & Seely, Brut Reserve, Hampshire, UK 19*  
*M. G. Heucq, Fossile, Fleury-la-Riviere, 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 sautéed wild mushrooms, oak leaf, roasted red onion rings, Charlotte potato crisps and spring white truffles	24
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
Gnocchetti with smashed sausage, chilli, fennel seeds, garlic, white wine, parsley and Capezzana olive oil	23
Glazed chicory with turbot roe tarama, blood orange, extra virgin olive oil, anchovies, fried crumbs and chili	24
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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
Breast of spring chicken with morels and vin jaune and a salad of the leg with roasting juices and spring truffle	42
Barbecued octopus with blood orange, tardivo, butter bean and chilli hummus and a burnt orange skin aioli	40
Fillet of steamed Cornish cod with garlic leaf spätzle, white asparagus and new season's morels	44
Navarin and kidney of new season's lamb with Jersey Royal potatoes, buttered spring vegetables and mint	39

## Set lunch & early evening menu

3 courses £35

### Optional wine pairing £35

Sourdough bread with farmhouse butter

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A salad of green beans with bagna càuda dressing and Ortiz anchovies

Strozzapreti with new season's wild garlic pesto and aged Parmesan

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Roasted Cornish Gurnard with warm tartar sauce, dill pickled cucumbers and sea beet

Slow cooked pork cheeks with grain mustard creamed potato and charred brassicas

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Affogato with cracked hazelnuts

A couple of fine cheeses

Coffee with Islands chocolate truffles £7

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