



THE | TERRACE
ON HOLLAND STREET

FIRST COURSE

- WHITE ONION VELOUTE, CRISPY SHALLOTS & WELSH RAREBIT £9
BABY BEETROOT, GOATS CURD, WATERCRESS, BURNT ORANGE DRESSING £9
POTTED DEVON CRAB, SAMPHIRE & PICKLED CUCUMBER, SODA BREAD £11
TRUFFLE SALAMI, CELERIAC REMOULADE, RUBY CHARD, WALNUT DRESSING £9
DEVILLED CRISPY WHITEBAIT COCKTAIL, PICKLED FENNEL & APPLE £9.5

MAIN COURSE

- CONFIT DUCK LEG, HISPI CABBAGE, SMOKED BACON, CRISPY POTATOES & APPLE PUREE £22
LINE-CAUGHT COD, CRISPY CHEEK, CRUSHED PEAS, SHRIMP TARTARE £22
RICOTTA GNOCCHI, BUTTERNUT SQUASH & SAGE, COURGETTE FLOWER TEMPURA £18
BLACK ANGUS RUMP STEAK, WATERCRESS AIOLI & TRIPLE-COOKED CHIPS £24
'SPECIAL' FISH OF THE DAY – ASK OUR TEAM!

SIDE DISHES

- LEAVES AND HERBS/ TRIPLE COOKED CHIPS/ CAVOLO NERO
£4.00 EACH

PUDDING

- FINE APPLE TART, VANILLA ICE-CREAM, SALTED CARAMEL SAUCE (20 MINUTES) £9.5
CHOCOLATE FONDANT WITH COFFEE ICE CREAM (15 MINUTES) £9
LEMON POSSET, BLACKBERRY SORBET WITH TOASTED ALMOND & OAT CRUMBLE £9
HOUSE SORBET / ICE CREAM £3 PER SCOOP
A SELECTION OF NEAL'S YARD CHEESES WITH HOUSE CHUTNEY & CRACKERS £12

An optional gratuity of 12.5% will be added to your bill
Please speak to our staff regarding any allergies or for details on the ingredients in your meal