

Julie's

RESTAURANT & BAR

Founded 1969

Cured sea trout, Isle of Wight tomatoes, ginger and seaweed dressing	13.00
Hereford beef tartare, spiced shallots, French beans, nasturtium, onion mayonnaise	14.00
Charred kale risotto, Dorset crab, horseradish butter	14.00
Buttermilk fried quail, white miso emulsion	13.00
Chilled carrot soup, autumn vegetables, crème fraiche and fried cobnuts	10.00
Grilled leek hearts, polonaise dressing, rye crisp, smoked mayonnaise	11.00
Salt marsh lamb, pressed cabbage, garlic potatoes, crisp lamb breast, preserved lemon	32.00
Ox cheek, smoked cauliflower, veal tongue, green pepper and cucumber relish	30.00
Cotswold white chicken, creamed spelt, pickled mushrooms, sherry and tarragon	29.00
Ricotta dumplings, delicata pumpkin, collard greens, chanterelle and sunflower seed pesto	25.00
Roast Cornish cod, cuttlefish, bacon, chicken and mushroom dressing	29.00
Loch Duart salmon, surf clams, vegetable minestrone, basil oil	28.00
Muscovado sponge, caramel mousse, natural yoghurt	9.00
Fig leaf panna cotta, fig preserve, Earl Grey doughnuts	8.00
Lemon curd, lemon sorbet, coconut and fennel crumble	8.00
Vanilla rice pudding, greengages, lemon thyme ice cream	7.50
Selection of British cheeses, chutney, crackers	12.00

There is a discretionary 12.5% service charge added to your bill. Prices inclusive of VAT

Dishes may contain allergens, please speak to a member of staff if you have any dietary requirements.

