

UPSTAIRS

at RONNIE'S

by Steven Connolly

Starters

- Scallop & Crab Stuffed Courgette Flower, *Sauce Gribiche* 18
- Pâté en Croûte, *Whole Grain Mustard, Cornichons* 16
- British Asparagus, *Chive Beurre Blanc* 18 (v)
- Wild Sea Bass Crudo, *Grapefruit, Chicory* 20
- Shorthorn Steak Tartare, *Potato Crisps* 18
- Isle of Wight Tomato Tart, *Basil* 16 (pb)

Mains

- Lobster & Langoustine Spaghetti, *Saffron, Tomato* 38
- Lamb Wellington, *Mashed Potato, Courgette, Lamb Jus* 34
- Corn Fed Chicken Breast, *Peas, Broad Beans, Morel, Chicken Jus* 28
- Heirloom Beans Cacio e Pepe, *Chanterelles* 24 (pb)
- Herb Crusted Salmon, *Polenta, Asparagus, Wild Garlic* 28
- Beetroot & Lime Risotto, *Goats Curd* 26 (v)

Grill

- All Served with Bordeaux Sauce*
- UK Dairy Cow Fillet 40
- 50 Day Dry Aged Herefordshire Sirloin 44
- British Saddleback Pork Ribeye, *Burnt Apple Puree* 32

Sides

- Hand Cut Chips, *Thyme Salt* 7
- Charlotte Potatoes, *Dill Butter* 7
- Green Salad, *Tarragon Vinaigrette* 7
- Tenderstem Broccoli, *Confit Shallots* 7
- Maple Glazed Carrots, *Chervil* 7