



3 courses with a side & a glass of Chandon 50

unlimited wine 20

sharing menu, each dish is served as and when ready

starters

truffle flatbread, pancetta & ricotta

steak tartare, beef tomato & grilled sourdough

burrata, olives & datterini tomatoes

beetroot, goat's curd & rye crumble (v)

iceberg, stilton & pancetta (n)

mains

sirloin 200g (supplement 4.5)

organic pork chop, bacon relish & rosemary oil

cornish lamb rump, puy lentils, parsley & mint

free range chicken, rosemary & romesco sauce (n)

wild garlic, morel mushroom & hazelnut risotto (v) (n)

grilled bass, pickled fennel & brown shrimps

sides

hand cut chips (v)

white asparagus, cured ham & spring truffle

endive salad, walnut & blue cheese dressing (n)

tenderstem broccoli, preserved lemon & chilli (v)

macaroni & cheese (v)

mashed potatoes & garlic crisps (v)

green beans, pancetta & truffled ricotta

heritage tomato, red onion & baba ghanoush (v)

dessert

new york cheesecake (n)

pecan nut & chocolate bar, crunchy bourbon ice cream (n)

toffee banana & crème brûlée tart, coffee ice cream

pistachio & raspberry cake, rhubarb sorbet (n)

bottomless wine is served for the duration of your reservation only

please inform your waiter of any allergens or dietary requirements

a discretionary 13.5% service charge will be added to your bill

(v) vegetarian dishes (n) contains nuts

* all dishes may contain traces of nuts

selection of three cheeses, kumquat jam & walnut (supplement 5) (n)

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