



RESTAURANT · BAR · BRASSERIE

SUMMER DINING

3 courses and a cocktail 33

COCKTAILS

ROKU Summer Cooler

ROKU gin, elderflower tonic, fresh
ginger

Maker's Fizz

Maker's Mark whisky,
peach liqueur, Fever Tree ginger ale

STARTERS

Chilled salmorejo, soft boiled hen's egg, goat's curd, sourdough crispbread (v)

Hot pastrami salmon, courgette blinis, pickled cucumber

Slow-braised rabbit, mustard scone, truffle pecorino, watercress

MAINS

Smoked burrata salad, garlic and rosemary confit tomatoes,
sourdough crispbread (v)

Beer-battered cod cheeks, crushed new potatoes, shellfish and parsley sauce,
fennel mayonnaise

Chermoula-marinated chicken, chargrilled baba ganoush,
yoghurt dressing

DESSERTS

White chocolate and elderflower mousse, raspberries

Eton mess, lemon and chamomile shortbread (v)

Apricot Bakewell, yoghurt (v)

illy Espresso Martini +7

