



FORMER MAYFAIR

London Restaurant Festival Sample Menu: 3 courses, a glass of champagne & petits fours £35 per person

A glass of champagne on arrival
non-alcoholic alternative available

Starters

Roscoff onion velouté
mushroom ceviche, Comté croustilles

Cured mackerel
tartare, avocado, elderflower, dill sour cream
(£3 supplement)

Rabbit terrine
apricot, Parma ham, truffle purée

Main Courses

Roast cod
Granny Smith apple, mixed quinoa, chilli & peanut

Salt-baked sea bass
Parma ham, tomato fondue, black olive caramel, artichoke, saffron
(£6 supplement)

Glazed pork belly
octopus, bulgur wheat, candied orange, Cider jus

Desserts

Cherry & rose parfait
milk chocolate, yogurt sorbet

Peach soufflé
raspberry jelly, rosemary ice cream

Camembert
orange marmalade, pecan nuts, milk, salted caramel