



RESTAURANT · BAR · BRASSERIE

WINTER DINING

3 courses and a cocktail 30

COCKTAILS

Vanilla Swing

Grey Goose La Vanille Vodka,
Cartron Vanilla Liqueur,
orange juice, lemonade

Paloma

Patrón Silver Tequila, pink
grapefruit juice, agave syrup,
London Essence Soda Water

STARTERS

Falafel, red pepper and feta salad, spiced pomegranate dressing (v)

Mackerel, pickled golden beetroot, horseradish,
celeriac and apple remoulade

Beef cheek and oxtail ragu, macaroni, wilted rocket, truffle cheese

MAINS

Lemon and ricotta ravioli, greens,
wild mushrooms, wilted rocket, chilli pistou (v)

Crispy-fried cod, chorizo and butter bean stew, parsley aioli

Chargrilled chicken breast, heritage mashed potatoes,
rosemary and garlic confit tomatoes, salse verde

DESSERTS

Sticky toffee pudding, clotted cream (v)

Rhubarb and apple crumble tart, cinnamon ice cream (v)

Chocolate and hazelnut mousse, caramelised banana

SIDES Each 5.5

Chips (ve) Rocket, fennel and Parmesan salad

Tenderstem broccoli (ve) Roasted new potatoes (v)

Vanilla Espresso Martini +7

