



RESTAURANT MENU

3 course dinner £35.00 with a glass of Chandon Brut

Jerusalem artichoke soup

Pickled quince toasted hazelnuts

Smoked ham hock & pigs trotter fritter

Smoked carrot puree, pickled carrots & roasted oats

Quinoa, sweet potato & jicama

Mint, chilli, avocado, roasted macadamia nuts

Tuna tartare,

Pickled lotus root, sesame seeds, yuzu, mirin

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Corn-fed chicken breast marinated in miso & ginger

Baked polenta, roast turnips & crisp sage

200gr pork ribeye steak,

Shaved apple, fennel & mustard seeds, chorizo potatoes, apple sauce

Roast fillet of stone bass,

Squid & aubergine ragout, green olive tapenade, basil

Salt-baked celeriac,

Hollandaise, sautéed wild mushrooms, cucumber ash, roast macadamia nuts

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Side dishes are available at an additional cost

Please ask your waiter

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Milk ice cream

Chocolate sauce, pistachio nuts

Crème chiboust

Fig, sunflower seed praline, port syrup

Coconut rice pudding

Pineapple, mango, toasted coconut & lemongrass syrup

Baked Normandy Camembert

Croutons, quince jelly

*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.

Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT