

— JAMIE OLIVER'S —
FIFTEEN
ESTD 2002

CHEF'S CHOICE MENU
Five courses for 60 – add a wine flight for 34

Burrata, figs, treviso, London honey
MALIBRÀN 'SOTTORIVA' PROSECCO COL FONDO TRADIZIONE, NV VENETO, ITALY

Dorset crab, pickled pear, brown crab rarebit, Berkswell
WILLUNGA 100 GRENACHE-ROSE, 2017 MCLAREN VALE, AUSTRALIA

Jerusalem artichokes, new-season walnuts, kale, Fontodi olive oil
HERDADE DO PESO TRINCA DE BOLOTA, 2015, ALENTEJO, PORTUGAL

6-hour braised short rib, king oyster mushrooms, celeriac, lovage
AMALAYA 'GRAN CORTE' MALBEC, 2014, SALTA, ARGENTINA

Caramel & chocolate tart, vanilla ice cream, candied kumquats
CAPEZZANA VIN SANTO RISERVA, 2010 CARMIGNANO, ITALY

ADD AN EXTRA COURSE FOR 8
Selection of British cheese, apple chutney, house-made crackers

Please advise your server of any allergies or dietary requirements.
We kindly advise our guests that this set menu is not adaptable and
requires all guests to dine on the same experience if chosen

An optional service charge of 12.5% will be added to the bill

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