



Marinated Iberico pork, house pickles & ssamjang paste  
Raw kingfish, cucumber, kohlrabi & sweet chilli  
Green asparagus, wild garlic leaves, cheddar cream, peas & parmesan tuile  
Galvin smoked salmon, beetroot, horseradish & dill  
Kimchi risotto, slow cooked egg, sesame oil & cheddar

### Main Courses

Vegetable dumpling 'Mandu', truffle, tofu, shiitake & kombu broth  
Fillet of stone bass, crushed Jersey royals, datterino & beurre blanc  
Roasted hake, barbecued pepper emulsion, herb salad & pork tempura  
Slow cooked pork belly, maple ribeye bacon, glazed apple & honey jus  
Oven roasted lamb rump, cherry peppers, sundried tomatoes & roasting jus  
Sunday roast beef, Yorkshire pudding, vegetables  
& peppercorn sauce (£6 supplement)

### Desserts

Chocolate fondant, Dulcey & butterscotch ice cream  
Caramelised apple tatin & vanilla ice cream  
Buttermilk pannacotta, figs & honey  
Banoffee choux, pecan praline & cinnamon ice cream  
Selection of seasonal cheeses by Maître affineur 'Buchanans'  
(£12 supplement or £18 as an extra course)

3 courses at £55 per person

*Head Chef Joo Won*

*This is a sample menu only.*

*Available on Sundays only, between 11.45 a.m. until 3 p.m. Blackout days might apply. Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.  
For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.  
Our artisan cheeses are made with unpasteurized milk.*