



SUMMER MARKET MENU

Four course Tasting Menu and an aperitif £39

Scallop taramasalata, broccoli, cress, parsley and tarragon tapioca cracker

Whipped Brie, marmalade, buttermilk shortbread

Mushroom éclair

Citrus-cured salmon, black garlic emulsion, seaweed tartar, radish and bread crisps

Slow-cooked lamb rump, pea purée, goat's curd, artichoke

Peach tart fine, lemon verbena ice cream

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.