



lunch

3 courses plus a fast track ticket to the view from the shard
glass of red or white wine

starters

market bowl salad (v) (n)

spring salad, lemon verbena, mustard fruits & goats curd (v)
burrata, datterini tomatoes & grilled sourdough (v) (n)
grilled mackerel, marinated fennel & red pepper relish (n)

mains

crisp suckling pig & preserved apricot chutney
sirloin 200g (supplement 4.5)
grilled salmon, sesame & lemon dressing
wild mushroom orzo pasta, spenwood cheese & spring truffle (v)

sides

all at 4.5

chips (v)
mashed potatoes & garlic crisps (v)
tenderstem broccoli, preserved lemon & chilli (v)
green beans, tomato & shallot vinaigrette (v)

desserts

brownie sundae (n) (v)
crunchy pistachio & raspberry choux (n)
coconut & passion fruit sorbet, marinated pineapple, baby basil (v)

selection of three cheeses, apple & pear chutney, walnut (n)
(supplement 4)

56 per person

please inform your waiter of any allergies or dietary requirements
a discretionary 13.5% service charge will be added to your bill
(v) vegetarian dishes (n) contains nuts
* all dishes may contain traces of nuts