

FEAST ON LONDON

Sourdough crumpets, shellfish bisque,  
dill and shallot essence

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Jerusalem artichoke cannelloni, tahini emulsion,  
goats' cheese

*Furmint, Bott Frigyes, Graham Mente, Slovakia 2017*

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Roasted cod, fennel cream,  
lovage salsa verde, matelote sauce

*Forest Hill Vineyard, 'Estate' Chardonnay, Australia 2017*

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Butter poached guinea fowl breast and leg,  
wild mushroom ragu, hispi cabbage

*"Les Sorcières", Domaine du Clos des Fees, France 2017*

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Optional selection of cheese (£16.50 supplement)

*Graham's 10 Year Old Tawny Port (£10 supplement)*

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Nutmeg and custard tart, Yorkshire rhubarb,  
almond granola, vanilla

*Vouvray Cuvee "Saint Martin", Benoit Gautier, France 2011*

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*Sweet treats*

5 COURSES £55

*Sommelier's Selection £55*

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL