

PRIX FIXE MENU

2 COURSE £24 / 3 COURSE £29
DAILY 12.00-14.30 & 17.00-18.00

STARTERS

Smoked Beef Tartare

Potato hay, sorrel mayonnaise

Charred Sprouts (vg)

Almond butter, lemon

Ash Goat's Cheese (v)

Rainbow beetroot, puffed spelt, curly endive, sherry vinegar

MAINS

Hake

Mussel, oyster and fennel veloute

Wagyu Burger

Raclette, bacon jam, sweet onion, pickles

Macaroni & Cheese (v)

Cherry tomato, wild mushrooms, brown butter crumbs, mornay sauce

DESSERTS

'Kirschtorte'

Talakalum 75% Chocolate & cherry crèmeux,
caramelised white chocolate sauce

Kaltbach

Alpine Cheese honeycomb, truffle, figs, nuts

SIDES

£6 EACH

Leafy Green Salad (vg)

Maple shallot vinaigrette

Mini Potatoes (v)

Seaweed butter

Hispi Cabbage

Aioli, crispy ham

Gratin 'Le Museum' (v)

House Pickles (vg)

Duck Fat Chips

v - vegetarian vg - vegan

Please inform a member of our knowledgeable team if you have any food allergies or special dietary requirements before placing your order.
Prices include VAT at 20%. A 12.5% discretionary service charge will be added to your bill.