

Star deal menu

Cured mackerel, heritage beetroots, lime & coconut
Ballotine of lamb, pickled spring vegetables, wild garlic & pear
Roasted calçot onion, Jerusalem artichoke, quail egg & Romesco

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Faroe Islands salmon, miso beurre blanc, sorrel & watercress foam
Ibaïama Pork belly, nduja, chickpeas, monks beard & puntarelle
Kimchi risotto, Clarence Court egg, turnip tops, sesame & wild garlic oil

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Verrine of almond crèmeux, pear & rosemary honey
Citrus mousse, orange marmalade & verbena
Selection of seasonal cheeses by Maître affineur 'Buchanans' *
(£15 as an extra course)

3 courses at £33

Including a complimentary glass of Galvin Champagne

Additional Side Dishes at £5.50 each

Pomme purée

Mixed leaves & salad cream

Winter tomato, olives & chilli

Head Chef Joo Won

This is a sample menu only.

For those with special dietary requirements or allergies who may wish to know about the ingredients used,
please ask for a member of staff.

*Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5 % will be added to your bill.