

SET MENU

£30

SNACKS & NIBBLES

Warm rosemary Tortano bread, salted butter £4

Parmesan arancini £4

Hummus, vegetable crudités £4

Grilled chorizo £5

Nocellara del Belice olives £5

Taramasalata, warm toast £4

Blistered Padrón peppers £5

STARTERS

Caramelised chestnut mushroom soup,
pickled walnuts, rosemary ^(Ve)

Lightly cured Cornish mackerel,
green pepper, crème fraîche, pickled cucumber

Duck liver parfait,
Yorkshire rhubarb, toasted brioche

Burrata, roasted hazelnuts, Tooting honey ^(V)
(supplement £4)

MAINS

Grilled Calçot onions, Romesco,
onion squash, toasted almonds ^(Ve)

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Tagliatelle,
clams, hazelnut, chervil

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Roasted Gilt-head bream,
Jerusalem artichoke risotto, aged Parmesan

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Calves liver *or* smoked pork chop
with Bordelaise sauce, roasted sand-grown carrots,
pinenuts

VEGETABLES & SALADS

Steamed broccoli £4

Gratin Dauphinois £6

Steamed spinach, garlic, lemon £4

Triple cooked chips, mayonnaise £5

Bitter leaf salad, honey & mustard dressing £4

DESSERTS

Coffee soft serve, coffee bean brittle

Profiterole, Chantilly cream, chocolate sauce, almonds

Baked egg custard, nutmeg, coffee mousse

White chocolate mousse, blood orange, lemon thyme ^(VeO)
(supplement £3)