

TO START

Seasonal soup, bread V

Ceviche tostada, lime, coriander, chilli, mayo

Confit duck salad, maple glazed quince, walnut, radicchio

TO FOLLOW

Imam bayildi, quinoa, crispy kale, hazelnut sukkah, pomegranate VE
Loch Duart salmon, bisque, Jerusalem artichoke, new potatoes, tarragon
Haye Farm beef cheek, bourguignon sauce, barley & mushroom risotto

SWEET

Cacao torte, reishi mushroom, cranberry sorbet, maca date caramel

Baked cheesecake, Horlicks caramel

British cheese plate, no-waste pickles, relish & crackers

A discretionary 13.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

We want to offer you the best possible service so please let us know of any dietary requirements you may have upon booking.