

London Restaurant Festival Menu

Three courses £40

with a glass of Nyetimber Rosé

PARFAIT

chicken liver, Port shallots, toasted brioche

SALMON

gravadlax cured salmon, avocado purée, cucumber salad

KALE SALAD VG

grilled kale, cos lettuce, orange, cumin spiced carrots, coconut yoghurt, carrot crisps

LYONNAISE

Burford Brown egg, smoked lardons, croutons, frisée, mustard dressing

TUNA

yellow fin tuna tartare, confit tomato, cucumber, avocado, lemon & chilli oil

5.00 supplement

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BAVETTE

230g beef bavette, red chimichurri, rocket

PLAICE

whole Cornish plaice, sauce Grenobloise

CAULIFLOWER VG

grilled spiced cauliflower steak, Romanesco, chive, raisin & caper dressing

COQ AU VIN

Red wine braised chicken leg, wild mushrooms, pearl onions, Alsace bacon

RISOTTO V

roast butternut squash, hazelnut

Winchester cheese, crispy sage & pumpkin seeds

Pommes frites 5 | Pomme mousseline 5 | Green beans 5 | Mushrooms 6 | Cabbage 5 | Tomato 5

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CHILLED RICE

plum marmalade, candied macadamia nuts

CUSTARD TART

nutmeg, shortcrust pastry, salted caramel ice cream

FIG VG

Sauternes, croquant, almond ice cream

CHOCOLATE

tart, whisky fruits, nuts & spice

SELECTION OF 3 CHEESES

tomato & cherry chutney, homemade crackers

5.00 supplement

VG Vegan

If you have any allergies or food intolerances please do advise your waiter.

20% VAT included. A 12.5% discretionary service charge will be added to your bill.