

# THE MENU

## STARTERS

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Soup of the day with house made bread (Please ask for kcal)

Chicken liver parfait glazed with port jelly, pickled shallots, toasted sourdough 434kcal

Creamy burrata, heritage beetroot, toasted pumpkin seeds 282kcal

London smoked salmon mousse, pickled cucumber, lemon gel, crispy capers 296kcal

## MAINS

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Miso braised pork belly, fondant potato, pickled apple 976kcal

Corn fed chicken breast, glazed celeriac, polenta, wild mushroom sauce 695kcal

Market fish served with seasonal vegetables and beurre blanc (Please ask for kcal)

Roast butternut squash, saffron quinoa, baby vegetables, caper salsa 429kcal

## SIDE DISHES

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Truffle and Parmesan fries 360kcal	6.95
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Seasonal garden salad with lemon vinaigrette 245kcal	6.95
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## DESSERTS

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Mango & matcha panna cotta (VG) 386kcal

Apple tarte tatin, vanilla ice cream 479kcal

Dark chocolate & Grand Marnier mousse with aromatic poached pear 610 kcal

A selection of British artisan cheese & biscuits with homemade pear and apple chutney 523kcal

## PORT & DESSERT WINE

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Quinta Do Vallado 10yr old Fine Tawny Port	9.95
From the world's oldest port house, aromas of ripe & honeyed fruit with notes of vanilla and spice 157Kcal	100ml

Chateau Grand Jauga	12.95
Sauternes – Tropical, ripe & luscious 159Kcal	100ml

TWO COURSES  
40.00

THREE COURSES  
49.00

If you have a food allergy or intolerance, please ask a member of our team for information.  
A discretionary service charge of 12.5% will be added to your final bill. We are a cashless restaurant.  
All major credit cards accepted.

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Please note that all restaurant bookings have a minimum spend of £40 per person