



RESTAURANT · BAR · BRASSERIE

SUMMER MARKET MENU

3 courses and a cocktail 33

COCKTAILS

Cherry Blossom Negroni

Roku gin, Campari, Martini Rubino

Kyoto Mule

Haku vodka, lime juice, London
Essence Company Ginger Beer

STARTERS

Burrata, endives, basil and lovage, fig and grape dressing, crispbread,
balsamic vinegar (v)

Grilled mackerel, potato skordalia, horseradish-marinated beetroot, cucumber,
watercress and celery salad

Merguez sausage, grilled aubergine, muhammara, sumac yoghurt, pomegranate

MAINS

Bucatini pasta, pistou and spinach cream sauce, mushrooms, hazelnuts (v)

Roasted cod, white bean and vegetable stew, saffron mayonnaise

Chargrilled pork ribeye, smoked almond and roasted pepper relish,
marinated courgette salad

DESSERTS

Raspberry brûlée, almond shortbread (v)

Blueberry and Tonka cheesecake (v)

White chocolate, lemon and thyme truffle, strawberries (v)

SIDES Each 5.5

Chips (ve) Rocket, fennel and Parmesan salad

Tenderstem broccoli (ve) Roasted new potatoes (v)

Vanilla Espresso Martini +7



(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.