



RESTAURANT · BAR · BRASSERIE

WINTER DINING

3 courses and a cocktail 30

COCKTAILS

Vanilla Swing

Grey Goose La Vanille Vodka,
Cartron Vanilla Liqueur, orange
juice, Fever-Tree Lemonade

Paloma

Patrón Silver Tequila, pink grapefruit
juice, agave syrup, London Essence
Soda Water

STARTERS

Burrata, grape and endive salad, golden raisin and pine nut dressing,
focaccia crispbread (v)

Hot cured salmon, pickled golden beetroot, horseradish,
celeriac and apple remoulade

Beef cheek and oxtail ragu, macaroni, wilted rocket, truffle cheese

MAINS

Lemon and ricotta ravioli, greens,
wild mushrooms, wilted rocket, chilli pistou (v)

Crispyfried cod, chorizo and butter bean stew, parsley aioli

Chargrilled chicken breast, heritage mashed potatoes,
rosemary and garlic confit tomatoes, salse verde

DESSERTS

Sticky toffee pudding, clotted cream (v)

Rhubarb and apple crumble tart, cinnamon ice cream (v)

Chocolate and hazelnut mousse, caramelised banana

SIDES Each 5.5

Chips (ve) Rocket, fennel and Parmesan salad
Tenderstem broccoli (ve) Roasted new potatoes (v)



(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 nuts are used in our kitchen. All prices include V.A.T. A discretionary service charge of 12.5% will be added to your bill.