



RESTAURANT · BAR · BRASSERIE

SUMMER DINING

3 courses and a cocktail for £33

COCKTAILS

Grey Goose Le Grand Fizz

Grey Goose vodka, St-Germain elderflower liqueur, Fever-Tree soda water

Bombay Sapphire Mint & Ginger Twist

Bombay Sapphire gin, Fever-Tree ginger ale, ginger, mint, lime

STARTERS

Gazpacho, grilled focaccia, manchego albahaca (v)

Dill-cured salmon, spring onion potato cake, beetroot tapenade, mustard dressing

Grilled merguez sausages, muhammara, sumac raita

MAINS

Burrata, roast pepper, grilled courgette, aubergine purée (v)

Roast cod, dahl, kasundi

Slow-cooked duck leg, green bean salad, shallot dressing

DESSERTS

Strawberry brûlée, almond florentine (v)

Bitter chocolate mousse, white mint chocolate sauce (v)

Raspberry and lemon thyme cheesecake (v)

SIDES All 5

Chips (ve) Rocket, fennel and Parmesan salad
Sprouting 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.