

# SET MENU | £85



## starter

STEAK TARTARE, CONFIT YOLK, HORSERADISH, CROSTINI  
KING PRAWNS, MORCELA, ROMESCO SAUCE, ORANGE & CHILLI OIL  
BURRATA, ARTISAN CROUTONS, BASIL EMULSION, TOMATOES, SHERRY DRESSING

## main

BAKED HAKE, SAMPHIRE, BROWN SHRIMP & ROE  
BBQ HALF CHICKEN, ROMESCO SAUCE, TOASTED HAZELNUTS  
AUBERGINE MILANESE, PARMESAN, BASIL (VG)

## for the table

CHARRED TENDERSTEM, CHILLI, GARLIC  
FRIES

## dessert

WARM CHOCOLATE FONDANT, SALTED CARAMEL ICE CREAM (GFO)  
VANILLA PANNA COTTA, WILD BERRIES (V)

*(Please select one starter, one main, and one dessert for the entire group to enjoy. Shared sides included)*

(v) vegetarian | (vg) vegan | (n) nuts | (gfo) gluten free option (available upon request)  
Food allergies and intolerances: whilst pre-ordering please speak to us about your requirements.  
A discretionary 15% service charge will be added to your bill

# SET MENU | £120



## amuse-bouche

MIXED ARTISAN BREAD & BUTTER  
CRAB & APPLE TARTLET, GRANNY SMITH APPLE, DEVON WHITE CRAB, LEMON CRÈME FRAÎCHE, DILL  
SOY BRAISED KING OYSTER MUSHROOM TARTLET, MUSHROOM KETCHUP, TAPIOCA CRISP (V)

## starter

WAGYU BEEF TARTARE, CONFIT YOLK, CROSTINI  
LONDON OAK-SMOKED SALMON, CAVIAR, LEMON CRÈME FRAÎCHE, CAPERS, CORNICHONS, DILL, CROUTONS  
BURRATA, EARLY HARVEST OLIVE OIL, 7-YEAR AGED BALSAMIC VINEGAR, TOMATO, BLACK OLIVE, CHIVE (V)

## main

35 DAYS AGED FILLET OF BEEF, RAINBOW CHARD, WILD MUSHROOMS, BEEF BONE MARROW JUS  
PAN ROAST COD, SAMPHIRE, BROWN SHRIMP, CHAMPAGNE & CAVIAR BEURRE BLANC  
COMTÉ CHEESE TART, LEEK COMPOTE, GRANNY SMITH AND LAMB'S LETTUCE, BLACK TRUFFLE DRESSING (V)

## for the table

HERITAGE TOMATO SALAD, OREGANO, WHITE BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL (V)  
CONFIT NEW POTATOES, BUTTER EMULSION & CHIVES (V)  
CHARRED TENDER-STEM BROCCOLI, GARLIC, CHILLI (V)

## dessert

BAKED CHEESECAKE, PICKLED BLACKBERRIES, BLACKBERRY SORBET (V)  
DARK CHOCOLATE TORTE, RASPBERRY SORBET, FRESH RASPBERRIES (VG)  
STRAWBERRY TART, VANILLA CUSTARD, STRAWBERRIES, WHITE CHOCOLATE, MINT (V)

*(Please select one abuse-bouche, starter, main, and dessert for the entire group to enjoy.  
Shared sides included)*

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