



SUMMER DINING MENU

3 courses and a cocktail 33

COCKTAILS

Ketel One Botanical x London Essence

Grapefruit and rose, essence of rosemary
Cucumber and mint

Peach and orange blossom, essence of jasmine

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4

STARTERS

Roasted celeriac, satay sauce, spiced cucumber chilli and mint salad (ve)

Sardines, mustard mayonnaise, heritage tomato salad, torn basil

Josper roasted home cured duck breast and rilette, watercress salad

MAINS

Spelt risotto, vegetarian parmesan oil (ve)

Roasted Salmon, Violetta potato olive oil mash, slow cooked tomato with
rosemary grilled asparagus, salsa verde

Josper grilled lemon thyme marinated chicken, roasted asparagus and king oyster
mushroom, black garlic jus

DESSERTS

Raspberry and elderflower fool, butter biscuit's

Vegan cheesecake, blueberry and apricots

Layered chocolate mousse, fresh cherries, peanut butter biscuit,
white chocolate sorbet

SIDES Each 5

Skinny fries (ve) Garden salad Tender stem broccoli (ve)

Charred hispy cabbage, lemon, sumac, chilli oil (v)

Beef tomato, basil, red onion, goats curd, extra virgin rapeseed oil

Ketel One Espresso Martini + 9

