



SUMMER DINING MENU

3 courses and a cocktail 33

Lunch: Tuesday 12pm - 3pm | Wednesday – Friday, Sunday 12pm - 4:45pm
Dinner: Tuesday - Friday 5pm – 6:45pm | Sunday 5pm – 8pm

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

Socca bread, kale fattoush salad, beetroot hummus (ve)

Grilled mackerel, skordalia, radish, green olive and celery salad

Braised beef and oxtail, portobello mushroom, welsh rarebit, wilted rocket

MAINS

Spelt risotto, vegetarian parmesan oil (ve)

Roasted seabream, lemon, grilled courgette, salsa verde

Josper grilled pork chop, chimichurri, autumn vegetable slaw,
maple glazed pancetta

DESSERTS

Honey and whisky brûlée, roasted pears, flapjack

Roasted plum and tonka cheesecake

Milk chocolate praline tart, coco nib cream, almond snap

SIDES Each 5

Chips, rosemary salt, smoked paprika (ve) Garden salad (v) 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

