



RESTAURANT · BAR · BRASSERIE

## SUMMER DINING MENU

3 courses and a cocktail 33

Lunch: Tuesday – Friday 12pm – 3pm | Sunday 12pm – 4:45pm

Dinner: Tuesday – Friday 5pm – 6:45pm then 9pm – 10pm | Sunday 5pm – 9pm (all evening)

### 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  
(GLUTEN [wheat], MILK)

### STARTERS

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

Sardines, mustard mayonnaise, heritage tomato salad, torn basil  
(MILK, EGG, SULPHITES, FISH, MUSTARD, GLUTEN [barley])

Josper roasted home cured duck breast and rilette, watercress salad  
(MILK, MUSTARD, CELERY, SULPHITES)

### MAINS

Spelt risotto, vegetarian parmesan oil (V)  
(CELERY, GLUTEN [wheat], MUSTARD, SESAME, SOYA, SULPHITES, MILK, EGG)

Roasted Salmon, Violetta potato olive oil mash, slow cooked tomato with rosemary  
grilled asparagus, salsa verde (MUSTARD, FISH, SULPHITES)

Josper grilled lemon thyme marinated chicken, roasted asparagus and king oyster  
mushroom, black garlic jus (MILK, EGG, SULPHITES, CELERY)

### DESSERTS

Honey and whisky brûlée, roasted pears, flapjack (GLUTEN [oats], MILK, EGGS)

Roasted plum and tonka cheesecake (MILK, EGG, GLUTEN [wheat], NUTS [peanuts], SOYA)

Layered Chocolate mousse, peanut butter biscuit,  
cherry and kirsch sorbet (MILK, EGGS, GLUTEN [wheat], NUTS [peanuts], SOYA)

### SIDES Each 5

Chips (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