



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 seabream, lemon, grilled courgette, 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)

Milk chocolate praline tart, coco nib cream, almond snap  
(MILK, EGG, NUTS [almonds, hazelnuts], GLUTEN [wheat])

### 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