



SUMMER DINING MENU

3 courses and a cocktail 33

Lunch: Monday, Wednesday – Friday 12pm – 3pm | Sunday 12pm – 4:45pm
Dinner: Monday, Wednesday – Friday 5pm – 6:45pm | Sunday 5pm – 8:30pm

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)

Grilled mackerel, skordalia, radish, green olive and celery salad
(MILK, EGG, CELERY, SULPHITES, GLUTEN [wheat], SOYA, FISH, MUSTARD)

Braised beef and oxtail, portobello mushroom, welsh rarebit, wilted rocket
(MILK, EGG, SULPHITES, FISH, GLUTEN [wheat, barley], CELERY, MUSTARD)

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 pork chop, chimichurri, autumn vegetable slaw, maple glazed pancetta
(MILK, MUSTARD, SULPHITES, GLUTEN [wheat], EGG)

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