



3 courses for £35 with glass of bubbles

Non-alcoholic alternatives
available

Pea soup

Smoked salmon crostini

Smoked ham hock & pigs trotter fritter

Golden beetroot, lingdon berry dressing

Quinoa, sweet potato & jicama

Mint, chilli, avocado, roasted macadamia nuts

Tuna tartare

Pickled lotus root, sesame seeds, yuzu, mirin

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#### **Corn-fed chicken breast marinated in miso & ginger**

*Baked polenta, roast turnips & crisp sage*

#### **200gr pork ribeye steak**

*Hispi cabbage "kimchi", cashew nuts, tamarind glaze*

#### **Confit fillet of salmon**

*Shellfish broth, monks' beard, sea buckthorn & fennel compote*

#### **Pappardelle**

*Asparagus, feta, datterini tomatoes, mint & wild garlic puree*

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Blood orange or Gin & tonic sorbet

Orange & polenta cake, *candied kumquats, blood orange sorbet*

Coconut rice pudding, *pineapple, mango, toasted coconut & lemongrass syrup*

Baked Normandy Camembert, *croutons, quince jelly*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please ask your waiter if you require any information regarding allergies or intolerances
All prices are inclusive of current VAT. A discretionary rate of 12.5% will be added to the bill