



3 courses, Welcome glass of bubbles &
a glass of house wine £55

Starters

Beef carpaccio

Ponzu, pickled daikon, wasabi, peanuts & sesame

Stone bass ceviche

Orange, avocado, plantain crisps

Burrata

Isle of Wight tomatoes, pesto, aged balsamic (V)

Mains

Char-grilled 250gr Argentinian sirloin steak

Fries & Béarnaise

Baked fillet of hake

Datterini tomatoes, capers, olives, fried polenta

Hot & sticky Korean chilli poussin

Asian cabbage slaw, sesame, bonito flakes & Fries

Beetroot risotto

Cashew 'ricotta', maple-glazed beets, pecans (VG)

Desserts

Chilled coconut rice pudding

Mango, passion fruit (VG)

Sticky pistachio & olive oil cake

Strawberries, strawberry sorbet

Chocolate fondant

Salted caramel ice cream, honeycomb

Artisan British cheeses, quince, oatcakes

Cornish Kern, Maida Vale, Colston, Bassett Stilton, Golden Cross

VG-vegan V-vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurized cheese may increase your risk of foodborne illness. Should you have any dietary requirements, please ask your server who will be happy to discuss them with you.

All prices are inclusive of current VAT. A discretionary rate of 12.5% will be added to the bill.