

“THE LONDON MENU”

Showcasing the best of London produce with this quintessentially British menu.

STARTERS

Heritage beetroots, London honeycomb, wild watercress, Neal’s Yard cheese, mead dressing

Hansen & Lydersen smoked salmon, apple, house soda bread, clotted cream butter

Chargrilled venison liver, beer barley, Cobble Lane cured bacon

MAINS

Roast grey mullet, Wright Brothers cockles, Hawkes London cider, spinach

Turner & George slow roast pork belly, Ted’s parsnip, carrot, apple caramel

Roasted Lincolnshire squash, wild mushrooms, Parrish Farm shallots, buckwheat, shaved Berkswell

DESSERTS

Rice pudding, Sipsmith’s sloe gin autumn fruits

Westcombe curd & raisin tart, London whisky Devon cream

Meantime Chocolate Porter poached pear, crème fraiche ice cream, chocolate mousse

2 COURSES £26.50

3 COURSES £29.50

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes

A discretionary 12.5% service charge will be added to your bill