



Lunch

August Wine Special

Valcheta Torrontés 2015, Mendoza, Argentina

From Argentina, this white is similar in style to Viognier with hints of ripe peach, white flowers and orange aromas. Great with anything that has a bit of spice.

£7.00 / £11.50 / £33.00

Please see our wine list for more amazing wines or ask your server for recommendations

Seasonal Drink £2.75

Peach, lemon, lime & mint

Side Dish £3.25 each

Grilled artichoke, spring onion and feta, coriander, sorrel dressing *MI*

Gremolata mash potato *MI*

Courgette, polenta, parmesan chips, smoked paprika *MI*

Thrice cooked chips, cider vinegar salt

To Start £2.95 each

Nocellara and Kalamata olives / Honey roasted nuts *TN, PN*

Starters

Chilled smoked tomato consommé, chilli and lemon sourdough crisp *GL, MI*

Ratatouille terrine, herbed goat's cheese cigar, balsamic onions *MI, V*

Coriander chicken tikka, chilli pipette, black olive khicdi, mango and saffron dip *MI*

Thai spiced crab roulade in lovage gel, cucumber ketchup, siracha mayonnaise, watermelon *MI, CR*

Mains

Black rice Risotto, shitake mushroom, daikon, ginger and miso sauce *MI, V*

Red mullet, grilled baby courgettes, spiced sweet corn, lemon butter drizzle *MI*

Roast guinea fowl, heritage carrots, Swiss chard, cherry jus *MI*

Braised pork cheek, crispy ham hock bon bon, crushed kohlrabi, blackberry compote *MI, GL*

Puddings

Columbian milk chocolate mousse, strawberry variations, toffee puffed rice, cardamom espuma *MI*

Cherry and almond clafoutis, cherry sorbet, almond brittle *MI, GL, TN*

Plum tart, honeycomb, bourbon vanilla ice cream *MI, GL, TN*

Ice cream and sorbets, honey and ginger crisp *MI, GL*

Selection of cheeses from the British Isles (£3.25 supplement) *GL, MI, TN*

V - Vegetarian / GL - Gluten containing cereals / CR - Crustaceans / MO - Molluscs / PN - Peanuts / TN - Tree Nuts / MI - Milk

If you have any special dietary requirements or allergies please notify your server

Inspiring food for an inspiring venue

Ask our expert team to put together a bespoke menu for your event, call 020 7451 6813

Prices include VAT. Service is not included.