



RESTAURANT · BAR · BRASSERIE

WINTER MARKET MENU

Four courses & an aperitif 39

BREAD

London sourdough, seeded porridge, Sicilian olive with Brue valley butter 4

APÉRITIF

Grey Goose, Perfect Serve

Pomello and Pepper

Orange and Elderflower

Grapefruit and Rosemary

CANAPÉS

Chorizo madeleines

Sweet potato and coconut (ve)

Squid ink rice cracker, spiced avocado, olive oil powder, fennel cress

STARTERS

White bean soup, Beyond Meat and beetroot tortellini, golden beetroot purée, pea shoots (ve)

Citrus cured salmon, seaweed focaccia, Swedish mustard, dill, onion seeds

Slow cooked lamb neck, cumin scented quinoa, buttermilk gel, black cabbage

MAINS

Sage and cranberry polenta, red and white cabbage, black garlic, sumac (ve)

Cod, fennel Barigoule, cep ketchup, chestnut mushroom, cod fritter, red wine

Pork chop, roasted heritage star anise carrots, parsnip and wholegrain mustard purée, caramelised apples, horseradish and mustard bread pudding

DESSERTS

Rhubarb and ricotta bread and butter pudding, vanilla ice cream

Hazelnut and orange cake, yoghurt (ve)

Warm chocolate fondant, coconut sorbet

