

## LONDON RESTAURANT FESTIVAL MENU

3 courses 36

Lunch: Friday - Saturday 12pm - 2.30pm | Sunday 12pm - 3pm

Dinner: Monday - Friday 5pm - 6:45pm | Sunday 5.30pm - 8pm

### BREAD

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4  
(GLUTEN, [wheat], SULPHITES)

### STARTERS

Grain bowl, vegetable barigoule, red cabbage slaw, pumpkin jam (VE) (SULPHITES)

Slow cooked pork belly, burnt quince purée, autumn fruits, Jerusalem artichoke,  
crisp sage (GLUTEN [barley], DAIRY)

Smoked salmon, rice burger, watercress purée, beetroot cress (FISH, MILK, NUTS  
[walnuts])

### MAINS

Spiced vegetable stew, coconut crumble, yoghurt, cous-cous and herbs (ve)  
(NUTS [coconut, almonds], SOYA, GLUTEN [wheat], SULPHITES, CELERY)

Sea bass, celeriac saffron purée, prawn stuffed cabbage,  
deep fried golden enoki (MILK, EGG, FISH, CRUSTACEANS, CELERY, GLUTEN [wheat])

Herb-crusted lamb rump, creamed rosemary flageolets, mushroom ketchup,  
mint oil, pea cress (GLUTEN [barley, wheat], MILK, EGG)

### DESSERTS

Spiced pumpkin cheesecake, quince compote  
(MILK, GLUTEN [wheat])

Lemon posset, roasted plum, cinnamon shortbread  
(MILK, GLUTEN [wheat])

Caranoa chocolate tart, cobnut ice cream  
(MILK, EGGS, GLUTEN [wheat], SOYA NUTS[cobnuts])

### SIDES Each 6

Chips, truffle mayonnaise (EGGS), Kale salad, black quinoa, pomegranate and apple (MUSTARD)

Runner beans, garlic butter, pumpkin granola (MILK, SULPHITES), Mashed potato (MILK)

Roasted pumpkin, sweet potato, seeds

