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RESTAURANT • BAR • BRASSERIE

WINTER DINING MENU

3 courses and a cocktail 35

Lunch: Monday - Friday 12pm – 4:00pm

Dinner: Monday – Thursday 5pm – 6:45pm and 9pm – 10pm | Friday: 5pm – 6pm

Sunday: 5pm – 10pm

THE HOUSE OF SUNTORY

The Nature and Spirit of Japan

ROKU

Roku gin, slice of lemon pepper, crunch of pepper, topped with Indian tonic water.

NEGRONI

Roku gin, Campari, martini rubino, garnished with an orange twist

HAKU

Haku vodka, charged with ginger beer

TOKI

Toki whisky, soda water garnished with a grapefruit twist

Selection of bread rolls from Paul Rhodes, Netherend farm butter 4.5

STARTERS

Roasted Jerusalem artichoke and mushroom soup, truffle mascarpone, crouton (v)

Grilled Cornish mackerel, skordalia, radish green olive and celery salad

Braised beef and oxtail, portobello mushroom, Welsh rarebit, wilted rocket

MAINS

Burrata, aubergine caponata, roasted 'Crown Prince' pumpkin, cavolo nero (can be served as vegetarian)

Confit duck leg, red cabbage puree, duck fat fondant potato, curly kale

Roasted cod, toasted fregola, spicy 'n' smoky garlic mayonnaise, shellfish bisque and mussels

DESSERTS

Milk chocolate peanut tart, caramelised banana (v)

Sticky toffee pudding, rum sauce, vanilla ice cream (v)

Orange marmalade cake, rhubarb (ve)

SIDES Each 6.5

Chips, smoked paprika salt (ve)

Rocket, fennel, shaved parmesan salad

Sprouting broccoli, soy, ginger, chilli (ve)