



STARTERS

Ham hock terrine, cornichons, piccalilli, sourdough toast
Celeriac soup, Stilton & truffle croutons V
Hendrick's cured salmon gravlax, mustard dressing
Roots, watercress & ricotta salad V

MAIN COURSES

200g 35-day dry aged Aberdeen & Hereford cross hanger steak, chips
Venison & red wine sausages, bashed neeps, sauce Robert
Sea bream, new potatoes, broad beans, peas, samphire, seaweed butter
Whole baked aubergine, heritage cherry tomatoes, pistachios
Nocellara olives VG

DESSERTS

Yorkshire rhubarb crumble, Jersey cream
Sticky toffee pudding, vanilla ice cream
Lemon posset, ginger shortbread
Dark chocolate & coconut mousse, mango sorbet VG

Two courses 25 / Three courses 30

Including a glass of Ramón Bilbao

Evening Standard



RAMÓN 'BILBAO

HARO · RIOJA ALTA

We are happy to provide information pertaining to allergens and intolerances on request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese may increase your risk of foodborne illness.
VAT added at the current rate. A 12.5% discretionary service charge will be added to your bill.