



## 3 COURSES WITH A GLASS OF RAMON BILBAO OR PINOT GRIGIO £30

### Starters

Celeriac soup, hazelnuts, sour dough croutons (VG)  
Goat's cheese salad, fennel, frisee, crunchy chickpeas (V)  
Seabass ceviche, avocado, jalapeno, lime, grapefruit  
Chicken liver pate, port wine, figs, toasted brioche

### Mains

Wild mushroom & truffle risotto, chestnuts, crispy kale (VG)  
Scottish salmon, brown shrimps, sea vegetables, sauce Vierge  
Braised lamb neck, spiced aubergine, roasted carrots  
Corn fed chicken, celeriac, Marsala mushroom sauce

### Sides

£5 each

Lover's triple cooked chips  
Sour cream & chive mash potatoes  
Tender stem broccoli, sunflower seeds  
Green beans, walnuts & dried cherries

### Desserts

Lime posset, rhubarb jelly, fresh berries  
Warm chocolate fondant, cherry ripple Ice cream  
Vanilla crème brûlée, raspberry, peanut butter cookie (V)  
Selection of cheeses, grapes, quince & crackers (£5 suppl.)

**London**  
**Evening**  
**Standard**

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill.  
Please inform your waiter if you require any information regarding allergies or intolerances. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness