



SEPTEMBER DINNER SET MENU
Enjoy three courses with a glass of bubbles

NOW
£30

WAS
£40

Gazpacho soup

Focaccia croutons, horseradish (VG)

Blue corn fish tacos

Crispy-fried cod, avocado, mango & jalapenos

Watermelon & feta salad

Pistachio dukkah, cucumber, mint (V)

Beef carpaccio Ponzu

Pickled daikon, wasabi & sesame

250g British grass-fed sirloin

Fries, watercress, bearnaise (£6 supplement)

Grilled fillet of sea bream

Sun-dried tomatoes, capers, olives, fried Parmesan polenta

Pomegranate molasses glazed chicken breast

Grilled aubergine, Turkish tomato salad

Gnocchi al Forno

Roast peppers, aubergine, tomato, buffalo mozzarella (V)

Chilled coconut rice pudding

Mango, passion fruit (VG)

Lime leaf panna cotta

Summer berries, biscotti

Warm chocolate fondant

Honeycomb ice cream, raspberries

Colston Bassett Stilton

Quince jelly, oatcakes

VG-vegan V-vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
Should you have any dietary requirements, please ask your server who will be happy to discuss them with you.
All prices include VAT. A discretionary rate of 12.5% will be added to the bill.

D&D
LONDON