

# PATNEROSTER CHOP HOUSE

## SET MENU

Enjoy three courses



### TO START

ROASTED RED PEPPER & TOMATO SOUP, cheddar croquette, sippits  
OXSPRING HAM, gin infused melon, lemon & honey emulsion, toast  
GRILLED BEETROOT, homemade ricotta, nectarine, almonds

### MAIN COURSE

250gr RUMP CAP, 42 Day aged  
WELSH ELWY VALLEY LAMB SHANK,  
Norfolk courgette  
BBQ LOCH FYNE SALMON, marinated beetroot, crème fraiche  
SAGE & SHALLOT TART, herbed vegan cheese, almonds

### SIDES - £4.5

Triple cooked chips / Garlic field mushrooms / Buttered greens

STRAWBERRY SET CREAM, strawberry & mint salsa, crumble  
70% VEGAN CHOCOLATE & COCONUT MOUSSE, oat crumb  
LANCASHIRE CHEDDAR, grapes, chutney, sea salt crackers  
SELECTION OF ICE CREAMS & SORBETS

**V** Vegetarian | **Ve** Vegan | **G** Gluten Free

If you have any allergies or food intolerances please do advise your waiter  
20% VAT included. A 12.5% discretionary service charge will be added to your

**D&D**  
LONDON