

CELEBRATION MENU

FIRST

FRESH ITALIAN BURRATA (v)

heritage tomatoes, spring peas, broadbeans, croutons, basil oil

SECOND

BOUDIN BLANC

smoked chicken, pine nuts, truffle, crushed cannellini beans, crispy chicken skin

THIRD

WATERMELON SORBET (ve)

lemon, mint granita

FOURTH

ROASTED MONKFISH

chanterelles, pancetta, baby leeks, asparagus, shiso leaf, vin jaune

or

GRILLED LAMB LOIN

lamb bonbon, beetroot purée, grilled baby gem, mint

FIFTH

STRAWBERRIES & CREAM (v)

strawberry crèmeux, elderflower & strawberry sauce, pâte brisée, basil cress

ADDITIONAL COURSE

FOUR CHEESES (v) (£15.50 supp)

lincolnshire poacher, blue stilton, maida vale, sinodun hill

£80

(v) vegetarian (ve) vegan

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared fully between all the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.