

August

Baguette & Salted Butter / 10

Warm Boomer Bay Oyster, Leeks & Champagne Sabayon / 9ea

Roast Rare Beef Toast, Aioli, Parsley & Horseradish / 14ea

Lamb Croquette, Sheep's Yoghurt & Mint Jelly / 9ea

Pickled Pumpkin Fritti & Skordalia / 18

Golden Beetroots, Pine Nut, Pickled Raisins & Black Pepper Honey / 26

Mozzarella di Bufala, Figs, Nigella Seed & Onion Caramel / 28

Yellowfin Tuna, Potato Salad & Beurre Noisette / 34

Mud Crab Omelette Arnold Bennett / 58

Trottolo Pasta & Duck Ragu alla Veneta / 42

Risotto alla Milanese, Zucchini Flowers & Fennel Pollen / 44

Roast Chicken Crown, Braised Witlof & Orange Wine Velouté / 74

Line Caught Purple Cod, Mussels & Vadouvan Sauce / 78

Stuffed Lamb Saddle, Ratatouille & Tapenade Butter / 88

House Salad / 15

French Fries / 15

Golden Syrup Crepes, Almond Praline & Lemon Gelato / 22

Chocolate & Cherry Bavaois, Marsala Jelly & Crème Fraiche / 22

Brown Sugar Meringue, Peaches, Mascarpone & Pistachio Custard / 22

Ricciarelli & Limoncello Curd / 5ea

Set Menus 90 / 125 per head

Please inform staff of dietary requirements

August

Set Menu 1 / 90 per head

Pickled Pumpkin Fritti & Skordalia

Baguette & Salted Butter
Mozzarella di Bufala, Figs, Nigella Seed & Onion Caramel

Trottole Pasta & Duck Ragu alla Veneta

Stuffed Lamb Saddle, Ratatouille & Tapenade Butter
House Salad

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August

Set Menu 2 / 125 per head

Pickled Pumpkin Fritti & Skordalia
Roast Rare Beef Toast, Aioli, Parsley & Horseradish

Baguette & Salted Butter
Yellowfin Tuna, Potato Salad & Beurre Noisette

Risotto alla Milanese & Zucchini Flowers

Stuffed Lamb Saddle, Ratatouille & Tapenade Butter
House Salad

Brown Sugar Meringue, Peaches, Mascarpone & Pistachio Custard

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