

# August

Baguette & Salted Butter / 10

Gazander Oysters & Warm Tartare / 9ea

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

Pickled Pumpkin Fritti & Skordalia / 15

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

Burrata & Peperonata Agrodolce / 28

Yellowfin Tuna, Potato Salad & Beurre Noisette / 34

Mud Crab Omelette Arnold Bennett / 58

Calamarata Pasta, Calamari Ragu & Basil / 38

Risotto alla Milanese & Zucchini Flowers / 44

Roast Chicken Crown, Braised Witlof & Orange Wine Velouté / 72

Rainbow Trout Veronique, White Asparagus & Chartreuse Beurre Blanc / 58

Stuffed Lamb Saddle, Ratatouille & Tapenade Butter / 88

House Salad / 15

French Fries / 15

White Chocolate & Parsnip Bavarois, Pressed Apple & Pecan Praline / 18

Grand Marnier Parfait, Honeycomb Crepe, Chocolate & Cultured Cream / 22

Brown Sugar Meringue, Cherries & Pistachio Custard / 22

Ricciardelli & Limoncello Curd / 5ea

*Set Menus / 90 / 125 per head  
Please inform staff of dietary requirements*