

August

Baguette & Salted Butter / 10	
Gazander Oysters & Warm Tartare / 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	
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 & Fennel Pollen / 44	
Roast Chicken Crown, Braised Witlof & Orange Wine Velouté / 72	
Grilled Reef Snapper, Mussels, Leeks & Vadouvan Sauce / 74	
Stuffed Lamb Saddle, Ratatouille & Tapenade Butter / 88	
House Salad / 15	
French Fries / 15	
Chocolate & Cherry Bavaois, Marsala Jelly & Crème Fraiche / 22	
Golden Syrup Crepes, Almond Praline & Lemon Gelato / 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
Burrata & Peperonata Agrodolce

Calamarata Pasta, Calamari Ragu & Basil

Stuffed Lamb Saddle, Ratatouille & Tapenade Butter
House Salad

Please inform staff of dietary requirements

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

Please inform staff of dietary requirements