

Set Menu

Two dishes per guest £30
Three dishes per guest £35
Please select one dish from each section

Small Plates	Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar Crispy filo king prawns with wasabi mayonnaise Beef tataki and black truffle ponzu Kohlrabi salad with crispy leeks and white goma dressing (v)	
Signatures	Oven-roasted cod and tomato-spiced consommé Rigatoni all'Amatriciana with crispy pancetta and pecorino Baby chicken roasted with lemon and miso butter Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (v)	
Side Dishes	Chili flamed tenderstem broccoli (v) Parmesan tossed fine beans (v) Cucumber sunomono (v) Ciabatta (v)	£5 £5

Desserts Poire et pomme

Pear and apple tarte Tatin with Tahitian vanilla ice cream (v)

Torta al cioccolato bianco

Yoghurt and white chocolate cheesecake with activated

charcoal sorbet (v)

Matcha Tiramisu (v)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. (v) Suitable for vegetarians.