



Appetisers

Bruschetta with Stracchino & Salsiccia

Bagna Cauda with Winter Vegetables

Saffron Arancini, Tallegio & Sage

Starters

Insalata di Puntarelle alle Romana with Anchovy & Radicchio

Heritage Beetroot with Goats Curd, Marcona Almonds & Castelfranco

Spiced Delica Pumpkin Soup, Chili, Creme Fraiche, Crispy Bacon & Sourdough Bruschetta

Chragrilled Quail, Golden Ras al Hanout, Cauliflower Cous Cous, Pomegranate & Yoghurt

Fettuccine & Haye Farm Beef Rib Ragu, Parmesan

Luinguine, Parmigiano Reggiano, Butter & White Truffle

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Christmas Menu

Tuesday - Thursday Lunch:

2 Courses £60, 3 Courses £70, 3 Courses with Appetisers & Cocktail £85

Friday - Sunday Lunch: 2 Courses £65, 3 Courses £75, 4 Courses & Cocktail £95

Thursday - Saturday Dinner Set Menu: 4 Courses £100

Menu subject to 13.5% service charge | Menus subject to change





Mains

Squash, Celeriac, Spinach, Pine Nut & Lemon Pithivier, Cavolo Nero
Fish Stew, Haddock, Gurnard, Mussels, Confit Garlic Aioli & Bruschetta
Chargrilled Haye Farm Beef with Celeriac Puree, Kale & Green Peppercorn Sauce
Braised Pork Cheek with Polenta, Carrots, Cavolo Nero & Three-Cornered Leeks
Chargrilled Monkfish, Braised Barlotti Beans, Fennel & Winter Tomatoes

Sides

Potatoes al Forno with Rosemary & Garlic
Winter Kale with Zisola Olive Oil & Amalfi Lemon
Radicchio, Fennel & Blood Orange

Desserts

Clementine & Cardamon Sorbet with Mandarin Leaf Meringue
Spiced Poached Petersham Pears & Cinnamon Ice Cream
Chocolate & Hazlenut Tart, Sesame & Nut Brittle, Creme Fraiche
Steamed Fig 7 Brandy Custard
Pistachio & Pomegranate Semi-Freddo & Blood Orange

Cheese

Chefs Selection, Lavoche Crackers & Petersham Truffle Honey

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