

## TASTING MENU

For enjoyment of the entire table

Pea soup

Slow poached Breckland Brown egg, crispy ham

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Seared Orkney scallops

Braised endive, rhubarb, gingerbread

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Loin and braised shoulder of Rhug Estate lamb

Spring vegetables, thyme jus

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Summer berries

Pimms jelly, cucumber, mint sorbet

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Valrhona chocolate mousse

Cherry sorbet

£45 per person

## VEGETARIAN TASTING MENU

For enjoyment of the entire table

Pea soup

Slow poached Breckland Brown egg

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Fennel chickpea panisse

Courgette flower, heritage tomatoes

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Hand-rolled potato gnocchi

Girolles, broad beans

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Lemon meringué parfait (n)

Honey ice cream and pistachios

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Valrhona chocolate mousse

Cherry sorbet

£36 per person

All dishes are entirely gluten and dairy free,

however they are not prepared in a dedicated gluten and dairy-free kitchen.

Please inform your waiter regarding any allergies or dietary requirements.

Dishes marked (n) contain nuts.

All prices are inclusive of VAT at the current rate.

An optional service charge of 12.5% will be added to your bill.

One Aldwych is proud to support Children With Cancer UK, the leading national children's charity dedicated to the fight against childhood cancer.

A voluntary  $\mathfrak{L}1$  per table will be added to your bill, kindly let us know if you do not wish to make this donation.

Thank you for your support.

Childrenwithcancer.org.uk