

Test Drive

Monday 2nd March

Cauliflower Velouté & Saffron Pickled Raisins

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Braised Cuttlefish, Peas & Tomato Sauce Pasta

Grilled Quail, Cannellini Beans & Oyster Mushrooms

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Celeriac Risotto, Pear, Hazelnut & Pesto

Grilled Trout, Braised Fennel & Quince Aioli

Seared Lamb Breast, Artichoke, Pine Nuts & Salsa Verde

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Cheese of the Day & Chutney

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Citrus Pavlova

Flourless Chocolate Cake, Rhubarb & Crème Fraîche

5 Courses Tasting Menu 29.5 per person

If you have an allergy or food intolerance, please inform your waiter

A discretionary 13.5% Service Charge will be added to your bill

Prices include VAT

All menu items are subject to change according to seasonality and availability

Please note that due to the popularity of our event, you may be required to release your table after one and a half hours.