

THE PHENE

—SW3—

September-October 2022

Chef's Set Menu

£50

v Charred leek tartin, whipped goat's cheese, cider vinegar reduction

Salmon tartare, lemon, capers, crème fraîche, melba toast

gf Ox cheek bon bons, parsnip puree, horseradish cream

v gf Ceps, mushroom risotto, cured duck egg, crispy sage

gf Stone bass fillet, spinach & potato cake, cockles, sea purslane velouté

Chicken, white wine & vegetable pithivier, clotted cream mash, chicken jus

gf Hereford beef fillet, root vegetable mash, roast shallot, Port & bone marrow jus

v gf Sticky toffee pudding, vanilla custard

v White chocolate cheesecake, dark chocolate

v/pb gf Plum crumble with amaretto custard / vegan vanilla ice-cream

v Trio of British cheeses, spiced fig chutney, grapes, seeded biscuits

v gf Filter coffee & chocolate truffles | + £5 |

gf = Gluten Ingredient Free v = Vegetarian pb = Plant-based v/pb = Vegetarian, but available plant-based on request

If you have dietary requirements or require allergy information please ask us.
Please be aware that food containing allergens is prepared and cooked in our kitchen.
A discretionary service charge of 12.5% will be added to your bill