

THE PHENE

—SW3—

September-October 2022

Classic Set Menu

£40

gf Crispy squid, jalapeno aioli, herb salad

pb gf Tempura broccoli, charred broccoli, tahini, black sesame hummus

gf Blowtorched mackerel, smoked mackerel, frisée

pb Aubergine & sweet potato hot pot, charred sourdough

gf Seabass fillet, crushed new potatoes, fennel & samphire, lemon & caper sauce

gf Slow braised beef brisket, root vegetable mash, roast shallot, bone marrow jus

v Pear & almond tart, clotted cream, blackberries

v White chocolate cheesecake, dark chocolate

v gf Sticky toffee pudding, custard

v Trio of British cheeses, spiced fig chutney, grapes, seeded biscuits [+ £5]

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