

REVOLVE

BRASSERIE

Chef Simon McKenzie at Revolve,
proudly supported by Pommery Champagne
26 October, 2022

Simon will be drawing on his experience working alongside some of the country's leading chefs to create a bespoke brasserie menu using the finest British seasonal ingredients.

Butternut Squash Velouté

Parmesan & Pine Nuts
Glass of **Pommery Apanage Champagne**

Poached Sea Trout

Horseradish, Cucumber, Dill & Beetroot

Breast of Pheasant

Red Cabbage, Chestnuts & Pheasant Broth
(Private Dining Room Only)

Slow Cooked Belly Pork

Truffle Pommes Purée, Braised Onion,
Apple & Capers

White Chocolate & Cream Cheese

Hob Nob, Blackberries & Lemon

£45pp - Four Courses
in our Restaurant

£85pp - Five Courses in our Private
Dining Room (Booking for 12 guests)



A discretionary 12.5% Service Charge
will be added to your bill.



Vegan



Vegetarian



Gluten Free



Dairy Free

www.revolve.london

+44 20 3146 9603

Please inform your server if you have any
food allergies or special dietary needs