STARTERS

Burrata 16

Cherry tomatoes, orange and soy gel, basil, grissini

Prawns 15

Bulger wheat and cauliflower risotto, white chocolate velouté, samphire

Beef carpaccio 15.5

Bearnaise mayonnaise, puffed wild rice, tarragon crisp

MAINS

Stone bass 29

Asparagus, petit pois, warm tartare sauce, tarragon

Chicken Supreme 24

Tender stem broccoli, red chilli, sesame seeds, tahini dressina

Truffle pappardelle 22

Truffle butter, summer truffle, aged Parmesan

STEAKS

Grass fed 28 day aged British beef, Served with French fries, peppercorn sauce, watercress
Fillet 200g 39
Sirloin 200g 29

SIDES

Fries 5.5	Truffle & parmesan fries 7	Sweet potato fries 7 Feta & pomegranate
Avocado (ve) 6.5 Grapefruit, pomegranate, basil, lemon oil	Tender stem broccoli 6.5 Tahini, Red chilli, sesame	Buttered green beans 6.5 Shallots, toasted hazelnuts

Wilted spinach 6

DESSERTS

Mille-Feuille 8

Layers of delicate laminated pastry & crème patisserie

Opera 8.5

Layers of genoise sponge, chocolate ganache & coffee mousse

Creme brulée 8

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES. A DISCRETIONARY SERVICE CHARGE OF 125% IS INCLUDED IN YOUR BILL.