| For the table |  | Mains |  | Desserts |
| :---: | :---: | :---: | :---: | :---: |
| Green Olives | 6 | Pea \& Shallot Ravioli v wild garlic sauce, baked ricotta \| C, M, E | 29 | The Shard |
| Artisan Sourdough \& Organic Whey Butter v C, M (for two) | 5 | Wild Halibut <br> braised red cabbage, green apple, endive, lobster sauce F, CR, SU, CE, M | 49 | Magnum Parfait <br> mango, yuzu, white chocolate \| C, E, M, N, S |
|  |  | Wild Sea Bass <br> green lentil, confit lemon and razor clam stew, sea herb salad \| M, F, MO, SU, CE, MU, S | 48 | guanaja, opalys, caramelia \| C, E, M, S <br> Apple Tart to share <br> caramel, vanilla \| C, E, M |
| Starters |  | Kentish Lamb Loin <br> braised leg, Wye Valley asparagus, Morrel sauce | 49 | Neal's Yard Cheese 20 |
| Roast Tomato Soup v <br> goat's curd, orzo, courgette \| M, C <br> Burrata v <br> heritage tomato, green olive \| $M, S U$ | 16 19 | SU, M <br> Black Angus Beef Fillet <br> wild mushrooms, pickled walnut, white onion \& bone marrow puree, marmite puff \| $\mathrm{N}, \mathrm{SU}, \mathrm{M}, \mathrm{CE}, \mathrm{C}$ | 59 | crackers, grapes, honey \| C, M, SE Ice Cream \& Sorbet |
| Red Prawns <br> lemon oil, chilli, celery cress \| $\mathrm{CR}, \mathrm{CE}, \mathrm{SU}, \mathrm{C}, \mathrm{E}, \mathrm{M}, \mathrm{MU}$ | 24 |  |  |  |
| Smoked Duck Breast <br> capers, lovage mayonnaise, Good Earth mizuna cress E, MU, SU, M, C | 17 | Sides <br> Tiptoe Farm Potato Mash | 7 |  |
| Beef Tartare pickled blue radish, egg emulsion, toasted sour dough bread \| E, SU, C, CE, F, MU | 20 | Glastonbury organic whey butter\|M <br> Roasted Sweet Potato vg sourcherry harissa yogurt, pesto <br> Baby Gem Lettuce v herb dressing, Kirkham Lancashire, toasted pine nut SU, MU, M, N <br> Medley of Spring Greens v <br> butter, mint \| M | 7 7 7 | All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. <br> Our menus are sample menus and are subject to change <br> All prices include VAT at the current rate. <br> A $15 \%$ discretionary service charge will be added to the final bill. $\mathbf{v}$ - vegetarian $\mathbf{v g}$ - vegan <br> Key to allergens: $\mathbf{C}$ - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, <br> E-eggs, F-fish, L-lupin, P-peanuts, M-milk, MO-molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur dioxide |

