

LONDON



MARKET MENU

2 COURSE £19.00 – 3 COURSE £25.00

3 COURSES WITH COFFEE OR TEA AND WATER £29.00

3 COURSE WITH A HALF BOTTLE OF WINE AND WATER £36.00

English Burrata

Roasted onion squash, sage, toasted pumpkin seeds

OR

Norfolk Gin and Beetroot Cured Longshore Cod

Thyme, King's Lynn brown shrimps, orange

OR

Haggis Scotch Egg

Bramley apple and whisky sauce



57 Degree Lamb Neck Fillet

Pickled sea asparagus, 'stewkey blues', baked organic Bagthorpe Farm potato

OR

Roasted Cauliflower Florets

Biffin apple, 'Colman's English Mustard, Binham blue cheese

OR

Cornish Hake

Warm tartare sauce, buttered jersey royals, samphire and capers



Yorkshire Rhubarb

Buttermilk, Rhubarb Sorbet, Shortbread

OR

Lemon Meringue Pie

Lemon Ice Cream

OR

British Artisan Cheese

Tomato Chutney, Malt Loaf

WINE

PAUL MAS VALMONT BLANC 2015 | LANGUEDOC | FRANCE

MONTEPULCIANO 2015 | ABRUZZO, ITALY

Available for reservations of max. 6 guests. Monday to Saturday from 12noon until 10pm.

For dietary requirements and food allergies, please ask one of our team members for assistance.
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.