

37 B

2 COURSE MENU £55
3 COURSE MENU £65
TASTING EXPERIENCE £79



STARTERS

Onion Soup, Vegan Cheese and Homemade Brioche *Gluten, Sulphites*

Vegetable Gyoza with Wasabi and Citrus Dressing *Mustard, Soya, Sulphites*

Roasted Beetroot with Toasted Seeds Crumble *Sesame*

MAINS

Black Lime Tofu, Dashi Broth with an Onion and Spinach Marmalade *Gluten, Sesame*

Winter Truffle and Black Trumpet Risotto *Gluten, Nuts, Sulphites*

Freekeh with Grilled Root Vegetables

DESSERTS

Selection of Homemade Sorbets

Kiwi Tartare, Lime Jelly, Opaline and a Coconut Sorbet *Gluten*

Chocolate Cake with Sesame Cracker and Coconut Sorbet *Sesame*

SIDES

Josper Grilled Vegetables **8.50**

Winter Tomato Salad **8.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.

37 B

SKY-HIGH BRUNCH SERIES
3 COURSE MENU £45
BOTTOMLESS PROSECCO OR HOUSE WINE
(WHITE OR RED) £19



STARTERS

Onion Soup, Vegan Cheese, Homemade Brioche *Gluten, Sulphites*

Vegetable gyoza with wasabi & citrus dressing *Mustard, Soya, Sulphites*

Roasted beetroot with toasted seeds crumble *Gluten, Mustard, Sulphites*

MAINS

Black lime tofu, Onion & Spinach Marmalade, Dashi Broth *Gluten, Sesame, Sulphites*

Winter Truffle & Black Trumpet Risotto *Gluten, Nuts, Sulphites*

Roasted cauliflower, Fennel Marmalade, Cauliflower Velouté *Gluten, Sulphites*

DESSERTS

Selection of homemade sorbets *Nuts, Soya*

Sticky toffee pudding *Gluten*

Chocolate cake with blackcurrant & Truffle sorbet *Gluten*

SIDES

Tenderstem broccoli **8.50**

Tomato Salad **8.00**

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37 **B**

TASTING EXPERIENCE £79

WINE PAIRING £70

Until 21:00pm



Amuse Bouche

Sesame

Vegetable Gyoza with Wasabi & Citrus Dressing

Gluten, Mustard, Soya, Sulphites

Winter Truffle & Black Trumpet Risotto

Gluten, Nuts, Sulphites

Black Lime Tofu, Onion & Spinach Marmalade, Dashi Broth

Gluten, Sesame, Sulphites

Roasted Cauliflower, Fennel Marmalade, Cauliflower Velouté

Gluten, Sulphites

Chocolate Cake, Blackcurrant & Truffle Sorbet

Gluten

All prices are in pounds Sterling and inclusive of VAT at the current rate

A discretionary 13.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians.

Fish dishes may contain bones and all our game dishes are wild, so may contain shot. Food allergies and intolerances; please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.