

37 B

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



STARTERS

Onion Soup with Gruyère Cheese & Homemade Brioche *Dairy, Egg, Gluten, Sulphur*

Salmon Tartare with Cauliflower Panna Cotta, Shiso Tempura & Baerii Caviar **(Suppl. £10)**

Egg, Dairy, Fish, Gluten

Marinated Gurnard with Blood Orange, Fennel & Chilli *Fish, Gluten, Dairy*

Beef Fillet Tonnato & Winter Salad *Fish, Gluten, Egg, Mustard*

Wild Mushroom Macaroni with Seared Foie Gras *Celery, Dairy, Egg, Gluten*

MAINS

Winter Truffle & Black Trumpet Risotto **(Suppl. £15)** *Dairy, Gluten, Nuts, Sulphites*

Grilled Stone Bass, Dashi Broth & Wild Mushrooms *Eggs, Fish, Gluten, Sesame, Soya*

Alaska Butterfish Grilled in Jospers, Yuzu & Daikon Purée with Burnt Pepper Sauce.

Dairy, Fish, Gluten, Soya, Sulphites.

Quail, Freekeh, Herb Salad & Kimchi *Dairy, Gluten, Sulphites*

Ox Cheek & Sirloin, Root Vegetables Served with Red Wine Sauce *Dairy, Sulphur*

DESSERTS

Selection of Artisan Cheeses from Aubrey Allen, with Seasonal Marmalade *Dairy, Gluten*

Chocolate & Caramel Cake *Dairy, Egg, Gluten, Nuts*

Blackberry & Celery Tart *Celery, Dairy, Egg, Gluten, Sulphites*

Kiwi Tartare, Lime Jelly, Mascarpone Mousse, Opaline Served with Coconut Sorbet *Dairy*

Selection of Homemade Ice Creams and Sorbets

Dairy, Egg, Nuts, Soya

SIDES

Truffle Mashed Potato **9.00** *Dairy, Gluten*

Jospers Grilled Vegetables **8.50**

Pommes Dauphine with Tomato & Basil Pesto Sauce **9.00** *Dairy, Eggs, Gluten*

Mashed Potato **7.50** *Dairy*

Winter Tomato Salad **8.00** *Sulphites*

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

Fish dishes may contain bones and all of our game are wild and 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.

37 **B**

TASTING EXPERIENCE £59

WINE PAIRING £70



Until 9:00pm

Amuse Bouche

Dairy, Egg, Gluten, Nuts

Onion Soup, Gruyère Cheese and Homemade Brioche

Dairy, Egg, Gluten, Sulphur

Black Trumpet Risotto

Dairy, Gluten, Nuts, Sulphites

Grilled Stone Bass with Dashi Broth & Wild Mushrooms

Fish, Gluten, Soya, Sulphites

Quail, Freekeh, Herb Salad & Kimchi

Dairy, Gluten, Sulphites

Selection of Artisan Cheeses from Aubrey Allen with

Seasonal Marmalade (*optional extra course £15*)

Dairy, Gluten

Cannoli with Ricotta Mousse, Pear Compote & Sorbet

Gluten, Egg, Dairy, Sulphites

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. Fish dishes may contain bones.

If you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens, please speak to our staff, allergens indicated under the dish are just for guiding and might differ from actual ingredients or cross contaminations.

37 B

SKY-HIGH BRUNCH SERIES

3 COURSE MENU £45
BOTTOMLESS PROSECCO OR HOUSE WINE
(WHITE OR RED) £19



STARTER

Beef Fillet Tonnato & Winter Salad

Dairy, Egg, Fish, Gluten, Sulphur

Grilled Mackerel with Blood Orange, Fennel & Chilli

Fish, Gluten, Soy

Onion Soup with Gruyère Cheese & Homemade Brioche

Dairy, Gluten, Sulphites

MAINS

Winter Mushrooms Risotto

Dairy, Gluten, Nuts, Sulphites

John Dory, Monk, Fish Soup, homemade brioche, Saffron Rouille

Egg, Gluten, Fish, Celery, Shellfish, Sulphites

Pork Rib-Eye cured in Maple Syrup, Spicy Root Vegetables, Panisse

Dairy, Sulphites

DESSERTS

Selection of Artisan Cheeses from Aubrey Allen and Seasonal Marmalade

Dairy, Gluten

Chocolate Profiteroles with Vanilla Ice Cream

Dairy, Egg, Gluten

Kiwi Tartare, Lime Jelly, Mascarpone Mousse, Opaline Served with Coconut Sorbet

Dairy

A selection of Homemade Ice creams & Sorbets

Dairy, Egg, Nuts

SIDES

Truffle & Cheese fries **9.00**

Winter Tomato Salad **8.00**

Mashed Potato **7.50**

Grilled Vegetables **8.50**

Black Truffle Mashed Potato **9.00**

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. Bookings available from 12:30 to 14:00 on Saturdays only. Bottomless Prosecco or Wine is available for 1.5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. 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.

37 B

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



STARTERS

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

Vegetable Gyoza with Wasabi & Citrus Dressing *Gluten, Mustard, Sesame, Soya, Sulphites*

Roasted Beetroot with Toasted Seeds Crumble *Sesame, Sulphites*

MAINS

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

Winter Truffle & Black Trumpet Risotto (**Suppl. £15**) *Gluten, Nuts, Sulphites*

Freekeh with Grilled Root Vegetables *Gluten, Sulphites*

DESSERTS

Selection of Homemade Sorbets

Kiwi Tartare, Lime Jelly, Opaline & Coconut Sorbet *Gluten*

Chocolate Cake with Sesame Cracker and Coconut Sorbet *Sesame*

SIDES

Josper Grilled Vegetables **8.50**

Winter Tomato Salad **8.00** *Sulphites*

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37 **B**

VEGAN TASTING EXPERIENCE £79

WINE PAIRING £70

Until 9:00 pm



Amuse Bouche

Sesame

Vegetable Gyoza with Wasabi & Citrus Dressing

Gluten, Mustard, Soya, Sesame, Sulphites

Black Trumpet Risotto

Gluten, Nuts, Sulphites

Black Lime Tofu, Onion, Spinach Marmalade & Dashi Broth

Gluten, Sesame, Soya

Freekeh with Grilled Root Vegetables *Gluten, Sulphites*

Chocolate Cake with Sesame Cracker & Coconut Sorbet

Sesame

All prices are in pounds Sterling and inclusive of VAT at the current rate
A discretionary 12.5% service charge will be added to your bill.

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B

SKY-HIGH BRUNCH SERIES

3 COURSE VEGAN MENU £45
BOTTOMLESS
PROSECCO OR HOUSE WINE (WHITE OR RED)
£19



STARTERS

Onion Soup with Vegan Cheese *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*

Black Trumpet Risotto *Gluten, Nuts, Sulphites*

Freekeh with Grilled Root Vegetables *Gluten, Sulphites*

DESSERTS

Selection of Homemade Sorbets *Nuts, Soya*

Kiwi Tartare, Lime Jelly, Opaline & Coconut Sorbet *Gluten*

Chocolate cake with blackcurrant & Truffle sorbet *Gluten*

SIDES

Josper Grilled Vegetables 8.50

Winter Tomato Salad 8.00 *Sulphites*

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

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