37 B

2 COURSE MENU £55
3 COURSE MENU £65

SCAN ME

STARTERS

Root Vegetable Soup *Celery, Sulphites*

Organic Crispy Egg with Smoked Salmon & Crème Fraîche *Dairy, Gluten, Egg, Fish*

Grilled Octopus with Avocado Brioche, Crème Fraiche & Baerii Caviar (supplement £15)
Dairy, Egg, Fish, Gluten, Molluscs, Sulphites

Beef Tartare with Asian Dressing & Sesame Cracker *Dairy, Gluten, Sesame, Egg, Sulphites, Soy*

Ox Cheek Raviolo in Red Wine Sauce with La Tur Cheese *Dairy, Gluten, Egg, Sulphites*

MAINS

Truffle Tortellini & Wild Mushrooms (supplement £15) *Dairy, Gluten, Egg, Sulphites*

Cod à Brás & Celeriac Foam *Fish, Egg, Dairy, Celery, Sulphites*

Seafood Harmony with Potato Fondant and Baby Fennel
Crustaceans, Celery, Dairy, Egg, Gluten, Fish, Molluscs, Mustard, Sulphites

Slow Cooked Beef Short Ribs with Beetroot Terrine, Jerusalem artichoke & Red Currants *Dairy, Sulphites*

Josper-Grilled Organic Pork Cutlet with Kimchi & Granny Smith Apple
Dairy, Celery, Sesame, Sulphites, Soy, Mustard

DESSERTS

Selection of Artisan Cheeses with Quince Marmalade *Dairy, Gluten*

Mango & Passionfruit Mousse with Sable, Vanilla Crémeux & Coconut Sorbet *Dairy, Egg, Gluten*

Chocolate Cake with Caramel & Hazelnut Ice Cream *Dairy, Egg, Gluten, Nuts*

Banoffee Pie with Caramel Ice Cream *Dairy, Egg, Gluten*

Selection of Homemade Ice Creams & Sorbets *Dairy, Egg, Nuts, Soya*

SIDES

Truffle Mashed Potato **9.00** *Dairy*

Grilled Sweetheart Cabbage **6.50** *Dairy, Sulphites*

Homemade Chips with Homemade Ketchup **7.00** *Sulphites*

Mashed Potato **8.00** *Dairy*

Maple Glazed Parsnip **7.50** *Dairy Sulphites*

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

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.

37 B

SCAN ME

TASTING EXPERIENCE £59

WINE PAIRING £70

Until 21:00

Amuse-Bouche
Dairy, gluten, sulphites

Organic Crispy Egg with Smoked Salmon & Crème Fraîche
Dairy, egg, fish, gluten

Ox Cheek Raviolo in Red Wine Sauce with La Tur Cheese
Dairy, egg, gluten, sulphites

Seafood Harmony with Potato Fondant & Baby Fennel
Celery, crustaceans, Dairy, Egg, fish, gluten, molluscs, mustard, sulphites

Slow Cooked Beef Short Ribs, Beetroot Terrine
with Jerusalem Artichoke & Red Currants
Dairy, sulphites

Selection of Artisan Cheeses with Quince Marmalade
(optional extra course £15)
Dairy, gluten

Tiramichoux with Mascarpone Cream & Coffee Ice Cream
Dairy, egg, nuts

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.

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

SKY-HIGH BRUNCH SERIES

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

SCAN ME

STARTERS

Truffle Scrambled Eggs with Wild Mushrooms & Sourdough Bread
Gluten • Egg • Dairy • Sulphites

Organic Crispy Egg with Smoked Salmon & Crème Fraîche
Dairy • Gluten • Egg • Fish

Kimchi, Ham & Cheddar Croissant
Dairy • Gluten • Egg • Sesame • Sulphites

Corn-fed Chicken Caesar Salad
Dairy • Egg • Fish • Gluten • Mustard • Sulphites

MAINS

Shakshuka, Feta Cheese & Foccacia
Dairy • Gluten • Egg • Sulphites

Cod à Brás & Celeriac Foam
Fish • Egg • Dairy • Celery • Sulphites

Shredded Beef Short Rib with Waffle & Fried Egg, Raclette Cheese
Dairy • Celery • Gluten • Sesame • Sulphites

Bōkan Wagyu Burger
Dairy • Gluten • Egg • Mustard • Sulphites

DESSERTS

Selection of Artisan Cheeses with Quince Marmalade
Dairy • Gluten

Sticky Toffee Pudding with Whiskey Caramel & Chantilly Cream
Dairy • Egg • Gluten

Raspberry & Coconut Pancake Cake with Piña Colada Sorbet
Dairy • Egg • Gluten

A selection of Homemade Ice Creams & Sorbets
Dairy • Egg • Nuts • soya

SIDES

Truffle Mashed Potato **9.00**
Dairy

Grilled Sweetheart Cabbage **6.50**
Dairy • Sulphites

Homemade Chips with Homemade Ketchup **7.00**
Sulphites

Mashed Potato **8.00**
Dairy

Maple Glazed Parsnip **7.50**
Dairy • 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. Bookings available from 12:30 to 14:30 on Saturdays only. Bottomless Prosecco or Wine is available for 1.5 hours from time of reservation.

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.
Any additional drinks will be charged on consumption and added to your final bill.