

**STARTERS**

Organic Pugliese Burrata, Heritage Tomatoes, Carta di Musica *Dairy, Gluten, Sulphites*

Hand-Dived Scallop, Cuttlefish, Lardo di Colonnata & Peas *Dairy, Molluscs, Soya*

Octopus Carpaccio, Grilled Watermelon, Wasabi & Citrus Dressing  
*Dairy, Gluten, Egg, Fish, Molluscs, Mustard, Soya, Sulphites*

Chicken Terrine, Rhubarb & Turnips *Dairy, Gluten, Mustard, Sulphites*

Mushroom Macaroni with Root Vegetables & Foie Gras Ragù *Celery, Dairy, Egg, Gluten*

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**MAINS**

Grilled Halloumi, Borlotti Bean Hummus, Onion & Harrisa Marmalade *Dairy, Sesame, Sulphites*

Seafood Risotto *Celery, Dairy, Gluten, Molluscs, Crustaceans, Soya, Sulphites*

Barbecued Sea Bass, Spiky Artichokes, Green Beans, Datterino Tomatoes *Dairy, Fish, Mollusks,*

Merryfield Duck Breast, Rainbow Beetroots, Almonds & Cherries *Dairy, Gluten, Nuts, Sulphites*

Dry-aged Sirloin, Green Asparagus, Potatoes with Green Peppercorn Sauce *Dairy, Sulphites*

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**DESSERTS**

Selection of Artisan Cheeses from Beillevaire with Pressed Fig & Almond *Dairy, Gluten, Nuts*

Honey Cake with Elderflower Ice Cream *Dairy, Egg, Gluten*

Milk Chocolate Mousse, Hazelnut Crunch & Tropical Jelly with Mango Sorbet *Dairy, Egg, Gluten, Nuts*

Citrus Pavlova, Lemon Crèmeux & Lemon Sorbet *Dairy, egg*

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

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**SIDES**

Truffle Mashed Potato **9.00** *Dairy*

Tenderstem Broccoli **8.50**

Homemade Chips with Homemade Ketchup **9.00**

Mashed Potato **7.50** *Dairy*

Greek Salad **8.00** *Dairy, Sulphites*

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



## STARTERS

Spring Riviera Salad *Sulphites*

Watermelon Steak with Wasabi & Citrus Dressing *Gluten, Mustard, Sulphites*

Roasted Beetroot with Toasted Seeds Crumble *Sesame, Sulphites*

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## MAINS

Organic Tofu, Dashi Broth with Spring Vegetables *Gluten, Sesame, Soya*

Courgette Risotto, Dried Tomato & Vegan Cheese *Gluten, Sulphites*

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

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## DESSERTS

Selection of Homemade Sorbets

Fresh Fruit Salad

Pavlova with Fresh Strawberry Jam & Sorbet

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## SIDES

Tenderstem Broccoli **8.50**

Greek Salad **8.00** *Sulphites*

SKY-HIGH BRUNCH SERIES

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



**STARTER**

Organic Pugliese Burrata, Heritage Tomatoes  
*Dairy, Gluten, Sulphites*

Octopus Carpaccio, Grilled Watermelon, Wasabi & Citrus Dressing  
*Dairy, Gluten, Egg, Fish, Molluscs, Mustard, Soya, Sulphites*

Chicken Terrine, Rhubarb & Turnips  
*Dairy, Gluten, Mustard, Sulphites*

**MAINS**

Tomato Linguine, Parmesan & Parsley Crumble  
*Dairy, Egg, Gluten, Sulphites*

Seafood Risotto with Shellfish Foam  
*Celery, Dairy, Fish, Gluten, Shellfish, Sulphites*

Grilled Chicken with Roasted Baby Potatoes & Spring Vegetables  
*Dairy, Sulphites*

**DESSERTS**

Selection of Artisan Cheeses from Beillevaire with Pressed Fig Marmalade  
*Dairy, Gluten, Nuts*

Matcha & Cherry Forest.  
*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**

Greek Salad **8.00**

Mashed Potato **7.50**

Tenderstem Broccoli **8.50**

Black Truffle Mashed Potato **9.00**

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 14:00 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**

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



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### STARTERS

Spring Riviera Salad *Sulphites*

Watermelon Steak with Wasabi & Citrus Dressing *Gluten, Mustard, Sulphites*

Roasted Beetroot with Toasted Seeds Crumble *Sesame, Sulphites*

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### MAINS

Organic Tofu, Dashi Broth with Spring Vegetables *Gluten, Sesame, Soya*

Courgette Risotto, Dried Tomato & Vegan Cheese *Gluten, Sulphites*

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

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### DESSERTS

Selection of Homemade Sorbets

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

Pavlova with Fresh Strawberry Jam & Sorbet

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### SIDES

Tenderstem Broccoli **8.50**

Greek 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.

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.

**TASTING EXPERIENCE £79**

**WINE PAIRING £70**

Until 9:00pm



**Amuse Bouche**

*Gluten, Sulphites*

**Hand-Dived Scallop, Cuttlefish, Lardo di Colonnata & Peas**

*Dairy, Molluscs, Soya*

**Mushroom Macaroni with Root Vegetables & Foie Gras Ragù**

*Celery, Dairy, Egg, Gluten*

**Seafood Risotto**

*Celery, Dairy, Gluten, Molluscs, Crustaceans, Sulphites*

**Merryfield Duck Breast, Rainbow Beetroots, Almonds & Cherries**

*Dairy, Gluten, Nuts, Sulphites*

**Selection of Artisan Cheeses from Beillevaire**

**with Pressed Fig & Almonds.**

**(Optional extra course £15)**

*Dairy, Gluten, Nuts*

**Cannoli with Ricotta Mousse, Pear Compote & Sorbet**

*Dairy, Egg, Gluten, 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. 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**

**VEGAN TASTING EXPERIENCE £79**

**WINE PAIRING £70**

Until 9:00 pm



**Amuse Bouche**

*Gluten, Sulphites*

**Spring Riviera Salad**

*Sulphites*

**Vegetable Gyoza with Wasabi & Citrus Dressing**

*Gluten, Mustard, Soya, Sesame, Sulphites*

**Courgette Risotto, Dried Tomato & Vegan Cheese**

*Gluten, Sulphites*

**Black Lime Tofu, Onion, Spinach Marmalade & Dashi Broth**

*Gluten, Sesame, Soya*

**Pavlova with Fresh Strawberry Jam & Sorbet**