

Amuse Bouche

Pumpkin soup, ginger foam *

Start

Seafood raviolo, lobster bisque

Mozzarella, poached pear, truffle honey

Chicken liver parfait, apple chutney, sourdough

Dorset crab, wasabi, avocado & mango 10 supplement

Main

Braised shin of beef à la Bordelaise, pommes mousseline

Wild mushroom risotto, Parmesan

Steamed salmon, leek, mussels, velouté

Tournedos Rossini, celeriac, sauce périgourdine 10 supplement

Side 4.50 each

Extra fine green beans | Cornish new potatoes

Charlotte potato purée | Broccoli | Secretts leaf salad

Dessert

Hazelnut cremeux, poached pear, sorbet

Lemongrass crème brûlée, mango sorbet

Farmhouse cheese from the trolley 10 supplement

Honey cake, passion fruit, ginger ice cream

3 courses 30 including a glass of Chandon

*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.

London
**Evening
Standard**



A discretionary 12.5% service charge will be added to your bill. All prices include VAT

Before ordering please speak to our staff about any food allergies and intolerance

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness