

London Restaurant Festival Menu 2015

Potted ham hock, piccalilli, sourdough toast
Home cured beetroot salmon, fennel & dill salad
Lincolnshire leek & watercress tart, spring onion & micro herb salad
Pan fried scallop, black pudding, celeriac puree

Fillet of Cornish hake, spinach & Arnold Bennett sauce
Slow roast Gloucester old spot pork belly, mustard onions & roast apples
Pumpkin pearl barley risotto, Berkeswell cheese & deep fried pineapple sage
Roast game bird of the day, bread sauce, game chips & red wine gravy

Autumn fruit crumble, English custard
Sticky toffee pudding, toffee sauce & vanilla ice cream
Warm chocolate pudding, pear sorbet & caramelised popcorn
Lemon curd & meringue pie

Three courses & a glass of NV Laurent-Perrier £30.00



A discretionary service charge

of 12.5% will be added to your bill

All prices are inclusive of VAT at 20%



We have a no smoking policy at all tables

Please inform a member of our team
if you suffer with any allergies