

## #345 Menu

### Starter

English peas, aubergine, terrine of mixed seeds, lovage & walnut cream

### Intermediate

Pan-fried fillet of bream, leek fondue & seaweed velouté

### Main

Roasted breast of Barbary duck, hispi cabbage, confit potato & spiced duck leg

### Cheese

Dorstone & Beaufort, homemade chutney, raisin & walnut bread

### Dessert

Poached meringue, exotic fruit salad & Tonka crème anglaise

3 courses at £33

including starter, main and dessert

4 courses at £44

including starter, main, dessert & a choice of intermediate or cheese

5 courses at £55

Starter, intermediate, main, cheese & dessert

*Head Chef Joo Won*

*This is a sample menu only.*

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.