

Seasonal Feasting Menu

SNACKS

Bread and butter (v)

Hot bean devilled eggs (v)

Plate of pickles (v)

Jalapeño popper gilda / *add 4.25 each*

STARTERS - *served to share*

British asparagus with preserved lemon and Sea Island benne seed (vg) (gf)

Welsh mussels and clam cioppino with lovage and dill (gf)

MAINS - *served individually*

Poached cod with cime di rapa, golden raisins and beurre monté (gf)

Smothered Duroc pork chop with grilled leeks and wild garlic (gf)

Lemon and ricotta stuffed shells with wild nettles and pine nuts (v) / (vg)

40 day aged rib eye - *served for the whole table only. Supplement +10pp*

SIDES - *choose two for the table*

French fries (vg) (gf)

Flourish Farm greens (v) (gf)

Smoked pink fir potatoes (v) (gf)

Honey-buttered cornbread (v)

SWEET - *served individually*

Texas pain perdu with creme fraiche and blueberries (v)

Mandarin and black lime sorbet (vg) (gf)

Strawberry icebox nougatine (v) (gf)



70 per person

Our menus are guided by the seasons, working only with meat and fish raised and caught sustainably. Our fresh produce is sourced from local organic farms surrounding London and the best markets in Europe. Please inform us of any allergies. A 15% discretionary service charge will be added to your final bill.