

Amuse bouche

Chef's palate teaser

Starters

Raw tuna, avocado, ponzu, corn tortilla

Roasted peppers, superstraccia, ve-duja, focaccia *pb*

Burrata, port poached pear, walnut, chicory *gf*

Lamb croquettes, truffled celeriac puree, lamb Jus

Mains

Atlantic cod, chorizo, Sweetcorn

Jerusalem artichoke risotto, plant stracciatella *pb, gf*

Pumpkin and ricotta ravioli, sage butter, hazelnuts

Herb fed chicken, harissa butter, baby leek *gf*

300g dry aged black angus sirloin steak *gf sup +10*

Sides

Chef's selection to share

House salad, vinaigrette, (PB)

Smashed cucumber, Sesame seeds, mint *pb, gf*

Roast young carrots *pb, gf*

New potato, mint butter *gf*

Tender stem broccoli, harissa butter, smoked almonds

Skin on Fries, sea salt *pb, gf*

Sweet

Pavlova, chantilly, blackberry, pistachio *gf*

Baked passion fruit cheesecake

Dark chocolate mousse, sour cherries, almond *pb*

Group menu 55

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. 8 St. Martin's Pl, London WC2N 4JH.