

## Three-Courses 65 | Choose a starter, main & dessert

Smoked beef tartare, pickled shallots, aged parmesan  
 Burrata, Romana courgettes, basil, mint oil, Aleppo chilli v gf  
 Baked golden beetroot, feta, golden raisins and Chardonnay dressing pb gf  
 Crab salad, pickled fennel, lemon mayonnaise gf

Cod, smoked fish sauce, trout roe, pickled cucumber and dill gf  
 Roast miso aubergine, pomegranate, coconut yoghurt & pistachio dukkah pb gf  
 Roast chicken breast, leeks, girolles, sherry vinegar sauce gf  
 Fillet mignon, potato rösti, peppercorn sauce gf

8 supp

Tiramisu v  
 Almond cake, strawberries, coconut and elderflower pb  
 Raspberry pavlova v

### Sides to share

Green beans, Marcona almonds, harissa dressing pb gf	7
Roasted carrots, black treacle dressing v gf	7
Cuore del Vesuvio tomatoes, shallots pb gf	9
Chips pb	6
Summer leaves, shallot dressing gf	8



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager