

ROOFTOP TERRACE MENU

FOR THE TABLE

Wild garlic, hazelnuts & mozzarella flatbread
9.00

Sourdough bread, lightly salted butter
3.50

Lightly smoked & salted almonds
5.00

Nocarella olives
4.00

Pesto nuts
4.50

Prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request

**Consuming raw & unpasteurised food may increase your risk of foodborne illness*

** All our game is wild and may contain shot*

STARTERS

Mackerel tartare, oyster cream, green apple and shiso
18.50

Crispy fried prawns with cocktail sauce, lemon & watercress
17.50

Warm English asparagus, a poached Burford brown egg with wild garlic hollandaise
17.00

MAIN COURSES

BBQ Angus beef bavette, glazed shallot, wild garlic pesto & red wine
28.00

Steamed Cornish seabass with crushed Jersey royals, herb salad & sauce vierge.
29.00

Hand rolled farfalle, new season morels, wild garlic & parmesan (v)
24.00

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DESSERTS

Milk chocolate pave with salted caramel & milk ice cream
12.00

Strawberry pavlova
13.00

Lemon tart with crème fraîche ice-cream
13.50

SIDES

Purple sprouting broccoli, chilli & lemon
7.00

Creamed potato
6.50

Large leaf spinach
6.00

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