



SPRING SET MENU

55 per person

Artisan bread boxes to share

STARTERS

Cured sea bream, jalapenos, grapes, pickled apple

Beef tartare, mustard, egg yolk, confit shallots

Tomato salad, tomato consommé, balsamic

MAINS

Beef and Roscoff onions, mash, red wine sauce

Herb gnocchi, vermouth sauce, English peas, broad beans

Hake, lemon grass, grapes, pressed potato

Venison wellington, truffle mash, caraway carrots- *supplement 12 per person*

PUDDINGS

Passionfruit tart, mascarpone, honeycomb, olive oil ice cream

70% dark chocolate cremeux, hazelnut and raspberry

Kentish peach and burnt honey delice, lemon thyme ice cream

Please let us know of any allergies, our kitchen does contain nuts. Full allergen list available - please ask to see a copy.

Our fish are caught off the South Coast on day boats.

We work with small farms and share produce across our group of pubs in north London.

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