



### Starter

Gin-cured rainbow trout with pickled cucumber, pumpernickel soil, beetroot dust, and caviar crème fraiche 439 KCAL

Confit Chicken and wild mushroom terrine, celeriac, and grilled sourdough 331 KCAL

Burrata, compressed watermelon, heirloom tomato, balsamic gel, and basil 104 KCAL (VG)

Jerusalem artichoke cream, crispy artichoke herb oil 120 KCAL (VG)



#### Amuse Bouche @£8 per person supplement

Caramelised foie grass with cherry jelly on brioche crouton Tuna tartare and lime cones Vichyssoise with crispy shallots and leek dust | V | PB\*

Dietary Key: (GF) Gluten-free (VG) Vegan (V) Vegetarian (PB) Plant-Based (PB') Plant-based options available upon request All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management team.



## Main

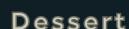
Beef fillet, confit beef croquette, potato dauphines, smoked shallot, and grilled piquillo peppers and beef jus 835 KCAL additional £9

Corn-fed chicken supreme, confit chicken, potato terrine, baby vegetables, and chicken jus 646 KCAL

Roasted sea bass, saffron potato terrine, sautéed spinach baby leeks, and champagne sauce 716 KCAL

Roscoff onion tart tatin, baby vegetables, and saffron sauce 886 KCAL (VG)





Salted caramel chocolate mousse with raspberry sorbet 548 KCAL (V)

Mango and passion fruit cheesecake, with coconut lime sorbet (198KCAL) V

Blackcurrant mousse, Lemon curd gel, blackberry sorbet 886 KCAL (VG)

Petit four @ 8pp supplement Tower Bridge chocolate mould with chocolate pieces





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Amuse Bouche @£8 per person supplement
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Tuna tartare and lime cones
Vichyssoise with crispy shallots and leek dust (V)

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Roscoff onion tart tatin, baby vegetables, and saffron sauce 886 KCAL (VG)



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# Dessert

Salted caramel chocolate mousse with raspberry sorbet 548 KCAL (V)

Mango and passion fruit cheesecake, with coconut lime sorbet 198KCAL (V)

Blackcurrant mousse, Lemon curd gel, blackberry sorbet 886 KCAL (VG)

Petit four @ 8pp supplement – Tower Bridge chocolate mould with chocolate pieces

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