

A LA CARTE MENU (SAMPLE MENU)

2 COURSES FOR £30, 3 COURSES FOR £35

Starters

**Pea & Jalapeño Soup, Ham Hock Croquette
Squid Rings, Squid Ink Risotto, Tapioca Crisp
Foie Gras & Chicken Liver Mousse, Truffle brioche
Prawn Gyoza, Chicken Skin, Lemongrass & Shellfish Bisque
Shiitake & Wild Mushroom Pithivier**

Mains

**24Hr Lamb Belly, Lamb Meatball, Pistachio Gnocchi, Whipped
Feta, Dukkah, Lamb Jus
Pan Fried Seabass, Nori Mussels, Edamame Beans, Shiitake
Dashi, Parmentier
Chicken Cordon Bleu, Hispi Cabbage, Nduja Butter Sauce
Grilled Monkfish, Chorizo & Tomato Stew, Parisian Gnocchi
Roast Cauliflower, Curried Cauliflower Puree, Bombay Bhaji**

Desserts

**Pink Praline & Rose Creme Brulee
Black Forest Brownie, Cherry Yogurt Ice Cream
Black Sesame Baked Alaska
Yuzu Roulaade, Raspberry Sorbet, & Raspberry Gel
Banana Nutella Spring Roll & Five Spiced Ice Cream
Selection of Ice Cream with Honeycomb
Selection of Cheese from I.J. Mellis**