



SIGNATURE MENU

£59 per person

Glass of Champagne £10

STARTERS

Burrata, burnt orange, cranberries, pomegranate seeds, pistachios

Whisky cured salmon, creamed horseradish, malted rye toast

Pressed game terrine, clementine and cranberry chutney

MAINS

Goosnargh chicken, woodland mushrooms, chestnuts, crème fraîche

Slow cooked ox cheek, caramelised onions, smoked garlic

Wild seabass, mussels, celeriac, apple cider

Wood-fired cauliflower, parkin crumble, sultanas, spiced prunes

SIDES

Winter greens

New potatoes

DESSERTS

Citrus tapioca, yuzu chocolate shard

Chocolate ganache, orange marmalade

Cotswold Blue, fig chutney

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

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