

SET MENU

£95

STARTERS

H Forman's London Smoked Salmon

Traditional Accompaniments

Devon Crab

Compressed Cucumber, Kohlrabi, Seaweed Toast



Gewürztraminer 'Les Princes Abbés' Domaines Schlumberger 125ml

MAIN COURSES

Dover Sole 

Grilled or Meunière

Hereford Aged Beef Fillet Steak 250g

Watercress, Béarnaise



Chardonnay, Crocodile's Lair 125ml

or

Malbec, Zuccardi Q 125ml

DESSERTS

Raspberry Soufflé (v)

Blueberry Ice Cream


Baked Alaska (v)

Cherry Compote, Pistachio



Béres Tokaji Aszú 5 Puttonyos 2011

(v) vegetarian | (vg) vegan

 Denotes a favourite signature dish of Mrs T, our Founder and President

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you. Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.

All our meat is sourced from HG Walters. Our fish is locally sourced from Billingsgate market.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.