

# rumours

— london —

## FOR THE TABLE

GRILLED SOURDOUGH, WHIPPED BROWN BUTTER	£4.5
DAILY SELECTION OF CURED MEATS, PICKLES	£12
BUTTERMILK FRIED LAMB SWEETBREAD, SALTED CHILLI	£8
SHRUB PROVISIONS CRUDITES, GOATS CURD, LEMON FLOWER PESTO	£9

## SMALL PLATES

<b>TORCHED MACKEREL, BUTTERMILK, HORSERADISH, DILL</b> <i>Torched mackerel, buttermilk snow, fresh horseradish, dill oil</i>	£11
<b>BURRATA, COURGETTE FLOWER, MINT, MEYER LEMON</b> <i>Burrata, crispy courgette flower, salad of courgette, mint and Meyer lemons</i>	£10
<b>ISLE OF WIGHT TOMATOES, GAZPACHO, CORNISH CRAB, BASIL</b> <i>Marinated isle of wight tomatoes, tomato and red pepper gazpacho, fresh crab, basil oil</i>	£12
<b>BRAISED HISPI CABBAGE, BACON, POTATO, SEAWEED</b> <i>Braised hispi cabbage, bacon jam, potato sauce, wakame seaweed</i>	£10

## LARGE PLATES

<b>ROASTED COD, POTTED SHRIMP, PARSLEY, PEAS</b> <i>Roasted cod, potted shrimp sauce, parsley oil, fresh peas</i>	£22
<b>GRILLED QUAIL, SWEETCORN, GIROLLES, BLACK GARLIC</b> <i>Grilled quail, charred sweetcorn, sweetcorn puree, sautéed girolles, black garlic</i>	£24
<b>HERB STUFFED CORN-FED CHICKEN, JUS GRAS WHOLE/HALF</b> <i>Tarragon, chives, parsley</i>	£40/25
<b>BBQ CELERIAC, EGG YOLK, BRAISED GREENS, WALNUTS</b> <i>Bbq celeriac, egg yolk puree, braised greens, walnut pesto</i>	£18

## SIDES

HERB AND LETTUCE SALAD	£5
GRILLED JERSEY ROYALS, MINT BUTTER	£6
SAUTEED GREENS, CAESAR DRESSING	£6

## DESSERT

DARK CHOCOLATE CREUMEX, CHERRIES, PISTACHIOS	£8
ROSE AND STRAWBERRY CHOUX, LEMON VERBENA	£9
DAILY SELECTION OF CHEESE, CHUTNEY, BAGUETTE	£12