

# MENU DU JOUR

Crème du Barry (v)

Buffalo mozzarella, poached pear, truffle honey

Braised shin of beef and foie gras raviolo, velouté, elderberries

Salmon tartar, fromage blanc, wasabi avocado

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Kentish lamb fillets, braised shoulder, pommes mousseline, rosemary jus

Squid ink risotto

Pavé of salmon, wild rice, coconut velouté

Truffle and potato ravioli, mushrooms, butter emulsion (v)  
10.00 supplement

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Manjari chocolate pannacotta, hazelnut, passion fruit sorbet

Poached plum, yoghurt sorbet

Farmhouse cheeses from the trolley  
5.50 supplement

2 courses 26.50

3 courses 29.50

**PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING  
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

Menus are subject to change due to seasonality and produce availability

A discretionary 12.5% service charge will be added to your bill.  
All prices include VAT.