



SET MENU ONE | £55 PER PERSON

STARTERS

LIL' BRGS

USDA BEEF, SPECIAL SAUCE, SESAME SEED BUN

BEETROOT CURED SALMON

CARBON CARTA BREAD, HORSERADISH CREAM & BEETROOT

CURLY LETTUCE, WATERCRESS & FIG DRESSING

POACHED PEAR, BLUE CHEESE & MAPLE CANDIED NUTS

MAINS

USDA GRAIN FED NEW YORK STRIP 250G

ROASTED ATLANTIC SEA BASS

PINE NUTS, MUSSELS, PARSNIP & WATERCRESS

BBQ CORN FED BBQ CHICKEN BREAST

CELERY & OLIVE CRUSHED POTATOES

WILD MUSHROOM

CAVOLO NERO, YUCCA & FETA MASH, MOJO SAUCE

DESSERTS

NEW YORK CHEESECAKE

SPICED DRIED FRUIT COMPOTE, SPECULOS CRUMBLE & CARAMEL ICE CREAM

ESPRESSO MARTINI CRÈME BRULEE

COCOA TUILE

CHOCOLATE JAR

RASPBERRY CREMEUX, CHOCOLATE MOUSSE & PISTACHIO CRUMBLE

Head Chef - Dimitrios Niarchos / Executive Chef - Guillaume Brard

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Allergen information is available on request from your server.

A discretionary service charge of 12.5% will be added to your bill.