



SET MENU TWO | £65 PER PERSON

STARTERS

LIL' BRGS

USDA BEEF, SPECIAL SAUCE, SESAME SEED BUN

SOY WASABI TUNA TATAKI

RADISH, BLACK SESAME SEED PESTO, PUFFED WILD RICE

ROASTED CAULIFLOWER

CELERIAC CREAM, SWEET RED ENDIVE, TRUFFLE & TOASTED HAZELNUTS

CURLY LETTUCE, WATERCRESS & FIG DRESSING

POACHED PEAR, BLUE CHEESE & MAPLE CANDIED NUTS

MAINS

USDA GRAIN FED FILLET STEAK 200G

SALT MOSS PRIME IRISH DRY AGED FILLET 270G

ROASTED COASTAL LAMB SADDLE

DUKKAH SPICE, SMOKED AUBERGINE & QUINOA TABBOULEH

PAN FRIED SALMON

PEAS & BEANS, SHITAKE MUSHROOM, SAMPHIRE & CASHEW CREAM

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.