

LONDON STOCK—

TASTING MENU

£85

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Langoustine

Champagne - Grapes - Tarragon

With caviar +£10

Wood Pigeon

Jerusalem Artichoke - Walnut - Consomme

Cherry Tomato Risotto

Basil - Parmesan - White Tomato Foam

Scallop

Delica Pumpkin - Butternut Squash - Parsley

Venison Saddle

Chestnut - Brussels Sprout - Cranberry

Mandarin

Tapioca - Cardamom - Gingerbread

Granny Smith

Buckwheat - Walnuts - Yoghurt

LONDON
STOCK—

VEGETARIAN TASTING MENU

£85

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Celeriac

Champagne - Grapes - Tarragon

Savoy Cabbage

Sweet Potato - Lentils - Onion

Cherry Tomato Risotto

Basil - Parmesan - White Tomato Foam

Hasselback Potato

Delica Pumpkin - Butternut Squash - Parsley

Red Cabbage

Chestnut - Brussels Sprout - Black Currant

Mandarin

Tapioca - Cardamom - Gingerbread

Granny Smith

Buckwheat - Walnuts - Yoghurt

LONDON STOCK—

4 COURSE DINNER £60

FIRST STARTER

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Cured Sea Bream Ceviche

Dashi - Kumquats - Yuzu

Beef Tartare

Fig - Miso - Pearl Onion

SECOND STARTER

Courgette Flower

Tofu - Lime - Carrot

Langoustine

£15 supplement

Champagne - Grapes - Caviar

Wood Pigeon

Jerusalem Artichoke - Walnut - Consomme

MAIN COURSE

Cherry Tomato Risotto

Lovage - Parmesan - White Tomato Foam

Pan Fried Halibut

Delica Pumpkin - Butternut Squash - Parsley

Barbecued Beef Fillet

£15 supplement

King Oyster Mushroom - Back Garlic - Spiced Carrot

Suffolk Lamb Shoulder

Mediterranean Puree - Kale - Black Olives

DESSERT

Granny Smith

Buckwheat - Walnuts - Yoghurt

Dulcey

Brownie - Caramel - Orange

Souffle

Dark Chocolate - Banana - Rum

LONDON STOCK—

PRE-THEATRE MENU

3 COURSES £50

STARTER

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Cured Sea Bream Ceviche

Dashi - Kumquats - Yuzu

Beef Tartare

Fig - Miso - Pearl Onion

MAIN COURSE

Cherry Tomato Risotto

Lovage - Parmesan - White Tomato Foam

Pan Fried Halibut

Delica Pumpkin - Butternut Squash - Parsley

Barbecued Beef Fillet

£15 supplement

King Oyster Mushroom - Back Garlic - Spiced Carrot

Suffolk Lamb Shoulder

Mediterranean Puree - Kale - Black Olives

DESSERT

Granny Smith

Buckwheat - Walnuts - Yoghurt

Dulcey

Brownie - Caramel - Orange

Souffle

Dark Chocolate - Banana - Rum