



London Restaurant Festival Menu October 2020

£29.50

Three Courses and a Glass of Piper-Heidsieck Champagne

Starters

Trinity of Scottish Salmon: Marinated, Oak-Smoked and Rillettes, Lemon Dressing



Rabbit, Ham Hock and Foie Gras Terrine with Apricot and Fig Compote and Grain Mustard Dressing



Roasted Butternut Squash Soup, Chive Oil, Crème Fraiche and Herb Croutons (V)

Main Courses

Herb-crusting Fillet of Hake with fine English Beans, Scottish Girolles, Parmentier Potatoes and White Wine Sauce



Seven Hours Braised Suffolk Lamb with Pomme Mousseline and Caramelised Root Vegetables, Bleeding Heart Rooftop Rosemary Jus



Slow- Roasted Aubergine with Artichoke, Wild Mushrooms, Celeriac Puree and Tamarind Sauce (VG)

Desserts

Cox's Apple and Frangipane Crumble Tart with Blackberry sorbet



Raspberry Macaron Heart with Raspberry Ice Cream



Selection of French Cheese with Grapes and Celery

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Chef: Julian Marshall

Prices include VAT. An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to our staff, will be added to your bill