

# Restaurant Week 2024

## Starters

**Crispy Pigs Cheek** - Apple (SU-G-E-C-DF)

**Torched Red Mullet** - Lemongrass Dashi, Puffed Grains & Papaya Salad (G-SO-SE-F-DF)

**King Oyster** - Mushrooms XO, Blue Monday (G-SO-SU-SE-M)

## Main Course

**Rabbit Tikka** - Stuffed Loin, Confit Legs, Caraway Carrots, Sultanas (TN-G-M-MU)

**Stone Bass** - Celeriac, Fennel Tops, Chard, Brown Shrimp (M-C-CR-SU-GF)

**Beetroot Ballotine** - Elements of Beet, Pumpkin Gnocchi Gratin (TN-M-G-SO-SU)

## Dessert

**Pistachio** - Dark Chocolate, Rose (TN-E-M-G)

**Matcha** - Yuzu, Miso (SO-M-G-SU)

**Goats Curd Parfait** - Blackberries, Honey (M-G-C-TN-SU)

2 Courses £26 or 3 Courses £32

**Please Note: A Discretionary 10% Service Charge Is Added To Each Bill**

**Please advise your server of any allergies**

**(C)** celery **(G)** cereals containing gluten (including wheat, rye, barley, oats, spelt, and Khorasan) **(CR)** crustaceans (such as prawns, crabs, lobsters) **(E)** eggs **(F)** fish **(L)** lupin **(M)** milk **(MO)** molluscs (such as mussels and oysters) **(MU)** mustard **(TN)** tree nuts (such as almonds, hazelnuts, walnuts, cashews, etc.) **(P)** peanuts **(SE)** sesame seeds **(SO)** soybeans **(SU)** sulphur dioxide and sulphites (above 10 parts per million) **(GF)** Gluten Free **(DF)** Dairy Free **(VG)** Vegan

*\*Please note, because of the seasonal nature of some dishes, menus may change without notice.*