

DINNER MENU

Bread & amuse bouche to begin

START

- CURED MACKEREL, gigas smoked oyster, miso & lapsang tea dressing 11
CELERIAC VELOUTÉ, apple & pickled mushrooms 9
FOIE GRAS CREME CARAMEL, pickled berries, sweet walnuts, sourdough crisps 10

MAIN

- ROAST COD, chicory, langoustine & squid ink 28
HOKKAIDO SQUASH, baby leeks, roast onions & raisins 21
BARBARY DUCK BREAST, crapaudine beetroot, muscat grapes 29

SIDES 4

- Chantennay carrots, blood orange & cumin glaze
Whipped champ potato

DESSERT

- ROAST PEARS, candied nuts, goats milk ice cream, pickled celery 9
SPICED CARROT CAKE, peanut butter cremeaux, black olive, carrot ice cream 9

Tea/coffee & petit fours 3.75

EARLY BIRD ALL NIGHT WEDNESDAY, 6- 7PM THURSDAY & FRIDAY
2 COURSES 32, 3 COURSES 38

CHEFS SURPRISE TASTING MENU

Chefs surprise tasting menu per whole table only
Vegetarian option also available
Please notify staff of any allergy/dietary requirements.

5 COURSES 55

MATCHING WINES 39

5 COURSE VEGETARIAN 45

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A discretionary 12.5% service charge is applied to tables of 6 or more.