



APERÓ

Easter Menu

2 courses 18.50/ 3 courses 21.50

Starters

Smoked salmon terrine, horseradish, dill & avocado (D,F,Sd)

Jerusalem artichoke soup, crispy egg & truffle (E,G,D)

Beef arancini, tomato salsa (E,G,D,Ce,Sd)

Main

Paccheri langoustine & tomato (E,G,D,Sd,C)

Lamb hot pot, new potatoes & purple sprouting broccoli (F,So,D)

Risotto coconut, asparagus, peas & broad beans (D)

Dessert

Exotic fruit, Rose and Almond tart, lemon lychee sorbet (D,E,G,N)

Elderflower and Strawberry pannacotta, Honeycomb ice cream
(D,E,G,N)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of Vat.

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free