



STARTERS

Roasted beetroot & goat's cheese salad

poached pear, leaves, candied walnuts (Vg) 222 kcal

18 month Parma Ham, Charentais melon

Belvedere & beetroot cured Loch Var salmon

pickled cucumber, dill & horseradish sour cream, blinis 292 kcal

MAIN COURSES

Onglet

250g 14 day dry aged, Essex, Béarnaise 970kcal

South coast seabass

ratatouille, soft herbs 294 kcal

House potato gnocchi

young summer vegetables, confit tomato, soft herbs (Vg) 591 kcal

FOR THE TABLE (6 supplement each)

triple cooked chips (vg) 327 kcal, steamed spinach (vg) 262 kcal

grilled mushrooms 77 kcal, broccoli (vg) 152 kcal

DESSERTS

Sticky toffee pudding, clotted cream 836 kcal

Montgomery cheddar, grapes, crackers 230 kcal

British strawberries, blueberries & blackberries, mango sorbet, hazelnut shortbread
(VG) 255 kcal

Two courses 30 / Three courses 35

Including 125ml of Jean Paul white or Jean Paul red

Evening Standard

We are happy to provide information pertaining to allergens and intolerances on request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese may increase your risk of foodborne illness.
VAT added at the current rate. A 12.5% discretionary service charge will be added to your bill.