

3 COURSES WITH A GLASS OF WINE £35

STARTERS

Charcoal roasted cauliflower, miso, vegan almond ricotta, chilli VG 445 kcal

Burrata, lovage pesto, cherry tomato, pine kernels, flat bread 668 kcal

Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds 522 kcal

MAINS

Blackened cajun spice salmon burrito, tomatillo salsa, slaw, guacamole, flour tortilla 832 kcal

Smoked aubergine paella, red pepper, okra, pil pil VG 230 kcal

Thai green curry, aubergine, peppers, baby corn, jasmine rice

(Chicken 793 kcal or Aubergine VG 417 kcal)

SIDES

(£6 each)

Chive mashed potato V 255 kcal

Chargrilled tenderstem broccoli, pil pil VG 272 kcal

Chips, Parmesan & truffle oil 746 kcal

Coleslaw, chipotle mayonnaise 280 kcal

DESSERTS

Warm Valrhona chocolate fondant, salted caramel ice cream V 396 kcal

Coconut panna cotta, passion fruit, coconut crumb VG 550 kcal

Selection of ice cream & sorbet

Very vanilla ice cream V 43 kcal Raspberry sorbet VG 41 kcal Vegan chocolate ice cream VG 42 kcal

Mango sorbet VG 26 kcal Strawberries & cream V 47 kcal Lemon sorbet VG 30 kcal

Evening  Standard

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% discretionary service charge will be added to your bill. Music Charge is £4 per person. Prices include VAT.