



LONDON RESTAURANT FESTIVAL

CREAMED CELERIAC SOUP, TRUFFLE OIL
DUCK LIVER PATE, PLUM CHUTNEY, TOAST
PICKLED HERRINGS, HORSERADISH POTATOES, WATERCRESS,
SHALLOTS
SALT BAKED BEETROOT, GOATS CHEESE,
RED ONION & WALNUT DRESSING

GRILLED BABY CHICKEN, HUNTSMAN'S GARNISH
COD FILLET, SHREDDED RUNNER BEANS, DANDELION,
RED ONION DRESSING
BRAISED BELLY OF LAMB, POLENTA, WILD CABBAGE
WILD MUSHROOM & POTATO PASTY

PEACH TATIN, ZINFANDEL ICE CREAM
BREAD & BUTTER PUDDING, RUM & RAISIN ICE CREAM
DARK CHOCOLATE TART, ORANGE, SOUR CREAM
WIGMORE, EWE, UNPASTEURISED, WALNUT & RAISIN BREAD, ONION CHUTNEY

2 COURSES: £20.00

3 COURSES: £25.00

WITH A COMPLIMENTARY GLASS OF LAURENT PERRIER



In partnership with



WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO
ALLERGIES & INTOLERANCES UPON REQUEST