



LONDON RESTAURANT FESTIVAL

TASTING MENU

£25PP

sourdough roll, black tahini butter v

truffled mac & cheese, shallot rings, capers v

coconut & cardamom dhal, roast peppers,
cauliflower, sugar snaps vg/gf

skewers:

panko halloumi, mojo rojo v
king prawn, fennel, sesame, Aleppo chilli
spiced lamb, mint, almond aioli n/gf

côte de boeuf gf

30 day dry-aged, Shorthorn, South West Ireland, 250g per head

heritage tomatoes, pickled peppers,
organic basil oil vg/gf

+£15 for flight of 4 wine pairings

available for lunch or dinner every Monday-Friday in October, for groups of 2/4/6

100% OF SERVICE CHARGE GOES TO THE TEAM