



CHEF'S SELECTION

APPETIZERS

(served when ready)

Gordal olives 5.5 *

Garlic & rosemary focaccia 6.5

Smoked Marcano almonds 3.9 *

Padrón peppers & Maldon sea salt 5.5 *

APERITIFS

GALVIN CHAMPAGNE

125 ML – 15

A fruity, mouthfilling Cremant with hints of honey and ripe apple.

BUTTERED OLD FASHIONED - 15

Brown butter washed Diplomatico rum, Adnams rye whiskey, Amaro Averna, Pedro Ximenez, sugar & Angostura bitters

STARTERS

Crispy hen's egg, truffled asparagus soup 9.5

Golden tempura curried monkfish, saffron mustard sauce, herb oil 16.5

Raviolo of beef, cauliflower cheese espuma crispy shallot 10.5 *

MAINS

Wild garlic risotto, roasted red onion pearls, grated parmesan, kale pesto 25.5 *

10oz Aged Ribeye, wild garlic purée, Paris cap mushrooms, confit cherry tomatoes, red wine sauce 42.5 *

Pan fried filet of sea bass, herb crushed Charlotte potatoes, fennel, tomato sauce vierge 34 *

SIDE ORDERS

Fine Beans 6.5* / Long stem Broccoli 6.5* / Honey Chantenay carrots 6.5 *
Chips 6.5 * / Crisp garlic potatoes 6.5 * / Pomme purée 6.5 * / Mixed leaf salad 6 *

DESSERTS

Mango mousse, coconut sorbet, lime gel, crystallised white chocolate, coriander 12 *

Dark chocolate "Crunchie" sphere, clotted cream ice cream, miso caramel, honeycomb 12

Selection of farmhouse cheeses, seeded rye cracker, house chutney 12.5 *

Please let the manager know of any allergies or dietary requirements

* Gluten free or can be made with gluten free products

A discretionary service charge of 12.5% will be added to your bill