

ALLERGENS: Autumn | Winter 2024/25

Vegan

Salted thyme oil toast, cannellini bean and pink pepper puree, roast celeriac, preserved lemon

Steamed three roast winter vegetable skewer, lemon oil, thyme, toasted fennel salts

Cavallo nero, toasted sesame, ribbon carrot, wasabi, charred shallot, pancake roll

Pickled cauliflower, curried hummus, pomegranate, sugar date, baby gem, toasted spices

Falafel, hummus, pickled kohlrabi, pomegranate, lime

Truffled chickpea puree, sauté mushroom, pecan, broccoli floret sourdough toast

Vegetarian

Cheddar and sauté onion frittata, aged pecorino, caper, balsamic shallot, zest, lemon crème

Aged parmesan and white truffle risotto tartine, truffle and cep crème, morelle

Beetroot compress, whipped goat's cheese, Grana Padano shortbread, orange, thyme

Cumin and charcoal blini, roast butternut, confit garlic butternut puree, almond

Poppy, fennel and cumin seed rolled goat's cheese, pickled golden beetroot, mejool date

Sauté mixed mushroom frittata, truffle crème, morelle, pickled walnut

Fish

Hot smoked trout, cannellini bean puree, anise pickled cucumber, trout caviar, baby gem

Smoked Loch Duart Salmon, brioche, lemon creme, dill, cracked pink pepper

Rolled oak smoked Var salmon, pink pepper corn, dill, lemon zest, horseradish crème

Teppanyaki salmon, pickled baby cucumber, Nori-goma spice, black grape

Valencian fire spiced prawns, Padron pepper, pink onion black olive

Beech smoked Cantabrian mackerel, soft pumpernickel, salted confit garlic butter, preserved lemon, olive

Meat

Duck liver parfait, rye, sliced plum, blueberry, orange zest

Carpaccio beef, parmesan shortbread, chilli, chive, mustard crème

Peking duck spring rolls, hoi-sin, cucumber, pineapple

Yakitori chicken skewer, toasted sesame, soy ginger, spring onion

Chorizo, tortilla, tomato sauce, caperberry

Baby poached ham hock and sage sausage rolls with poached orange peel

Sweet

Orange and cardamom cake, toasted pistachio, orange slice, zest

Salted caramel brownie, vanilla cream, blackberry

Espresso Martini cup, coffee ganache, toasted beans

Boozy fruit and cacao nip chocolate, redcurrent, pomegranate

Compression of pineapple, blackberry, blueberry skewer

| | Celery | Gluten | S/fish | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Peanuts | Sesame | Soya | Sulphite | Nuts |
|----------------------------------------------------------------------------------------------------------|--------|--------|--------|------|------|-------|------|----------|---------|---------|--------|------|----------|-------------------|
| Salted thyme oil toast, cannellini bean and pink pepper puree, roast celeriac, preserved lemon | | Wheat | | | | | | | | | | | | |
| Steamed three roast winter vegetable skewer, lemon oil, thyme, toasted fennel salts | | | | | | | | | | | | | | |
| Cavallo nero, toasted sesame, ribbon carrot, wasabi, charred shallot, pancake roll | | Wheat | | | | | | | | | | | | |
| Pickled cauliflower, curried hummus, pomegranate, sugar date, baby gem, toasted spices | | | | | | | | | | | | | | Hazelnut / Almond |
| Falafel, hummus, pickled kohlrabi, pomegranate, lime | | Wheat | | | | | | | | | | | | |
| Truffled chickpea puree, sauté mushroom, pecan, broccoli floret sourdough toast | | Wheat | | | | | | | | | | | | Pecan |
| Cheddar and sauté onion frittata, aged pecorino, caper, balsamic shallot, zest, lemon crème | | | | | | | | | | | | | | |
| Aged parmesan and white truffle risotto tartine, truffle and cep crème, morelle | | | | | | | | | | | | | | |
| Beetroot compress, whipped goat's cheese, Grana Padano shortbread, orange, thyme | | Wheat | | | | | | | | | | | | |
| Cumin and charcoal blini, roast butternut, confit garlic butternut puree, almond | | Wheat | | | | | | | | | | | | Almond |
| Poppy, fennel and cumin seed rolled goat's cheese, pickled golden beetroot, mejool date | | | | | | | | | | | | | | |
| Sauté mixed mushroom frittata, truffle crème, morelle, pickled walnut | | | | | | | | | | | | | | Walnut |
| Hot smoked trout, cannellini bean puree, anise pickled cucumber, trout caviar, baby gem | | | | | | | | | | | | | | |
| Smoked Loch Duart Salmon, brioche, lemon creme, dill, cracked pink pepper | | Wheat | | | | | | | | | | | | |
| Rolled oak smoked Var salmon, pink pepper corn, dill, lemon zest, horseradish crème | | | | | | | | | | | | | | |
| Teppanyaki salmon, pickled baby cucumber, Nori-goma spice, black grape | | Wheat | | | | | | | | | | | | |
| Valencian fire spiced prawns, Padron pepper, pink onion black olive | | | | | | | | | | | | | | |
| Beech smoked Cantabrian mackerel, soft pumpernickel, salted confit garlic butter, preserved lemon, olive | | Rye | | | | | | | | | | | | |
| Duck liver parfait, rye, sliced plum, blueberry, orange zest | | Rye | | | | | | | | | | | | |
| Carpaccio beef, parmesan shortbread, chilli, chive, mustard crème | | Wheat | | | | | | | | | | | | |
| Peking duck spring rolls, hoi-sin, cucumber, pineapple | | Wheat | | | | | | | | | | | | |
| Yakitori chicken skewer, toasted sesame, soy ginger, spring onion | | Wheat | | | | | | | | | | | | |
| Chorizo, tortilla, tomato sauce, caperberry | | | | | | | | | | | | | | |
| Baby poached ham hock and sage sausage rolls with poached orange peel | | Cereal | | | | | | | | | | | | |
| Orange and cardamom cake, toasted pistachio, orange slice, zest | | Wheat | | | | | | | | | | | | Almond / pistacio |
| Salted caramel brownie, vanilla cream, blackberry | | Wheat | | | | | | | | | | | | |
| Espresso Martini cup, coffee ganache, toasted beans | | | | | | | | | | | | | | |
| Boozy fruit and cacao nip chocolate, redcurrent, pomegranate | | | | | | | | | | | | | | |
| Compression of pineapple, blackberry, blueberry skewer | | | | | | | | | | | | | | |

All products are produced in kitchens that contain allergens and we cannot guarantee our products are 100% free from allergens or contain only listed ingredients. We do however produce our products using rigorous HACCP and SFBB systems so our products present a 'low risk'.