

FLUTE

CAVIAR

CHAMPAGNE & BUMP 35 125ml Glass of Billecart-Salmon Blanc de Blancs & 5g Oscietra Caviar	BAERII CAVIAR BY KAVIARI PARIS 30G 80 Served with Traditional Accompaniments
CHAMPAGNE & CAVIAR 185 Bottle of NV Billecart-Salmon Brut Reserve & 30g Siberian Baerii Caviar Served with Traditional Accompaniments	OSCIETRA CAVIAR BY KAVIARI PARIS 30G 115 Served with Traditional Accompaniments

GRAZING

MIXED VEGETABLE SPRING ROLLS (VE) 15 Chilli Soy	JAMÓN SERRANO CROQUETTES 16 Dill Mayonnaise
ROASTED KING OYSTER MUSHROOM TACOS (VEA) 18 Drunken Salsa, Green Tomato, Avocado, Serrano Chilli	HEREFORD SIRLOIN TACOS 22 Drunken Salsa, Green Tomato, Avocado, Jalapeño
YELLOWFIN TUNA TOSTADAS (VEA) 16 Crushed Avocado, Pickled Chilli	BUTTERMILK FRIED CHICKEN 17 Ranch Dressing
TEMPURA NOBASHI PRAWNS 20 Spicy Ranch Dressing	HEREFORD BEEF SLIDERS 18 Cheddar Cheese, Caramelised Onion Jam
SCOTTISH LOBSTER & PRAWN BRIOCHE ROLLS 20 Kewpie Mayonnaise	TRUFFLE & PARMESAN FRENCH FRIES 12

LUNCH

Available from 12 to 4:30pm

<i>Salad & Crudo</i>		<i>Main</i>	
HERITAGE TOMATO & WATERMELON (VEA) 21 Feta, Mint, Lime, Olive Oil		ORECCHIETTE PUTTANESCA (VE) 23 Pangrattato	
CHARENTAIS MELON & SERRANO HAM 21 Mozzarella, Wild Rocket, EVOO		GRILLED SCOTTISH SALMON & OLIVE GREMOLATA 28 Edamame, Cucumber, Sweetcorn, Tomato	
GRILLED PRAWNS & ENGLISH ASPARAGUS (VEA) 26 Grilled Courgettes, Peas, Lettuce, Macadamia Crumble		CHICKEN SCHNITZEL CAESAR 29 Anchovies, Gem, Aged Parmesan	
TEQUILA & LIME CURED SALMON & HAMACHI CRUDO 26 Shiso, Jalapeño Melon, Passionfruit & Chilli Dressing		HEREFORD BEEF BURGER & FRIES 30 Truffle Mayonnaise, Lettuce, Tomato, Pickles	
		HEREFORD BEEF SIRLOIN STEAK & FRIES 45 Roasted Tomatoes, Watercress, Bearnaise	

DESSERTS

PASSIONFRUIT CREMEUX, CARAMELISED BANANA 15 Exotic Fruits, Lime Sorbet	CHEESE PLATE 15 Crackers, Quince, Grapes	CHOCOLATE MANGO DOME (VE) 15 Mango Purée, Pineapple Sorbet
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(VE) Suitable for Vegans, (VEA) Vegan Option Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly.

A discretionary optional service charge of 15% will be applied to your bill.