

Starters

Beetroot and Goat Cheese Salad	12.00
Beetroot, Goat Cheese, Smoked Eel, Candy Hazelnuts	
Beef Tartar	16.00
Slow cooked Ox-Tongue, Crispy Bone Marrow, Horseradish and Smoked Cod Roe Taramasalata.	
Balfego Bluefin Tuna	16.00
Celeriac Remoulade, Lovage, Coriander and Yuzu Ponzu Dressing	
Scallops	18.00
Smoked Bacon, Potato and Parmesan Noilly Pratt	

Mains

Loin of Rabbit	29.00
Wrapped in Alsace Bacon, Braised Shoulder, Roast Baby Gem Heart, Broad Beans	
Poached Fillet Of Cod	23.50
Braised Haricot Bean Cassoulet, Gubbeen Chorizo, Mussels, Fennel & Aubergine Puree	
Free Range Chicken	26.50
Braised Yorkshire Cabbage, Alsace Smoked Bacon, Confit Shitake, Potato Fondant	
Himalaya Salt aged Striploin	40.00
Miso Butter, Green Beans	
Crispy Hens Egg	24.00
Potato Gnocchi, Butternut Squash, Chestnuts Mushrooms and Parmesan	
Sides	5.00
Green Beans / Champ Potato / Truffle Fries / Wilted Spinach	

Desserts

Creme Caramel , Infused with Prunes & Vanilla	7.00
Chocolate Fondant , Colombian Coffee and Vanilla Bean Ice Cream, Candy Hazelnuts	8.00
Carrot Cake , Cream Cheese & Carrot Ice Cream, Candy Walnuts	7.00

For allergen information please speak to a member of staff. Game dishes may contain shot.
12.5% service charge on groups of 5 or more

| **THREE** | STOREY |

