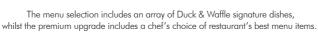
# All Day Individual Choice Menu

Signature Selection £80 | @ Premium Selection £90





# HOUSE BREAD 🕢

spiced butter & sea salt

## NOCELLARA DEL BELICE & KALAMATA OLIVES (§)

**® BACON WRAPPED DATES** 

linguiça, Manchego, mustard

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black truffle mayo

choose one for each guest in the party

### PUY LENTIL & SWEET ONION RAGOUT (a) (§)

miso yoghurt, spinach, toasted buckwheat

## SEASONAL VEGETABLES (?) (3)

red pepper dip, dukkah, olive oil

#### LOBSTER ROLL

spicy Marie Rose sauce, brioche

#### ANGUS BEEF TARTARE

pickled onion, Marmite-cured egg yolk, crispy bread

#### CACIO E PEPE TONNARELLI

grated Pecorino and pepper emulsion

#### **ROASTED SEA BASS FILLET (§)**

lilliput capers, potatoes, beurre blanc, coriander

## MARISSA ROASTED LAMB BELLY (3)

crispy smashed potatoes, greek yoghurt, chilli dressing

#### **DUCK & WAFFLE**

crispy leg confit, fried duck egg, mustard maple syrup

#### **'WANNA BE' DUCK & WAFFLE**

crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup

# LEMON MERINGUE WAFFLE

lemon curd, Italian meringue, lemon sorbet, dill

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black cherry sorbet, amarena cherries

#### **BAKEWELL TART**

cashew, homemade damson jam, Yorkshire tea ice cream

#### **@ COFFEE & TEA**

house selection

Culinary Director Daniel Barbosa Executive Chef Maxwell Terheggen

Gluten conscious Vegetarian Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

