## All Day Individual Choice Menu

£55 per person





black truffle mayo

BACON WRAPPED DATES (\*)

chorizo, Manchego, mustard

CORN 'RIBS' ()

black garlic & fermented chilli

8HR BRAISED PORK BELLY 🕸

chipotle glaze, pickled cucumber, kewpie mayo, dukkah, pork crackling

PUY LENTIL & SWEET ONION RAGOUT 🕢 🖹

miso yogurt, spinach, toasted buckwheat

HISPI CABBAGE

miso brown butter, caperberries, crispy shallots

**DUCK & WAFFLE** 

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE 🕢

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

MUSHROOM & TRUFFLE RAGOUT @

pappardelle, Parmesan, truffle shavings

**ROASTED COD** (\*)

lilliput capers, potatoes, beurre blanc, coriander

LEMON MERINGUE WAFFLE

lemon curd, Italian meringue, lemon sorbet, dill

STICKY TOFFEE WAFFLE 🕢

butterscotch caramel sauce, clotted cream

**TORREJAS** 

maple caramel apples, cinnamon ice cream

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

😮 Gluten free 🕜 Vegetarian 🕜 Vegan