

SPECIAL EVENTS MENU

Autumn/Winter 2021

2 courses £28 – 3 course £36

STARTERS

Artichoke & Truffle VE

Jerusalem artichoke & truffle oil purée, pickled globe artichoke, smoked baby artichoke, crispy skins

Miso Glazed Aubergine VE N

with toasted cashew nuts, Ponzu sauce, micro coriander & sesame seeds

Jackfruit Tostada VE

Chipotle marinated jackfruit, crispy corn tortilla, coriander & lime sauce, pickled red onions, black bean purée

* * *

MAINS

Wild Mushroom Risotto Cake VE GF

sauté girolle, pleurote & Paris brown, served on a pan-fried risotto cake, finished with a creamy cep sauce, rocket & lemon truffle dressing

Red Thai Curry VE GF

with baby corn, mangetout, tofu, Shiitake mushrooms, sweet potatoes, served with Thai fragrant rice

Butternut Goat Cheese & Basil Rotolo

creamy lemon and thyme sauce, French beans and sweet potato crisps

* * *

DESSERTS

Baileys Cheesecake GF

with dark chocolate sauce

Cinnamon Apple Mille Feuille VE N

served with hazelnut praline and caramel

Tiramisu VE

flavoured with coffee liqueur & mocha cream

VE vegan | GF gluten free | N contains nuts

This is a SAMPLE MENU, which can be changed at any time and without notice. Allergen information is available upon request, please check before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes cannot be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.

Hammersmith | Islington | Marylebone | St John's Wood