

Belgravia Menu

£55 per person

Chilled pea soup V Whipped curry cream

Quinoa Salad VG

baby gem, broad beans, peas, peach, orange dressing

Confit duck & duck liver terrine brioche, pear chutney, lingonberry

Yellow fin tuna & avocado coriander, spring onion, sesame, miso, soya

Cauliflower steak V sauce verge, sweet potato fries, lemon chilli aioli

Lemon sole meuniere, off the bone Confit potatoes, green beans

Butterfly Whole seabass

Sauce vierge, citrus, ecrasse potatoes

42 days dry aged 300g Native breed, grass fed beef rib eye sauces: béarnaise, peppercorn or red wine jus

Chocolate & hazelnut praline

marinated oranges, vanilla ice cream, caramelised popcorn

Warm apple strudel

Selection of ice cream and sorbet Selection of cheeses £3 supplement

(V) -suitable for vegan requirements / (VG)- suitable for vegetarian requirements.

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12,5% service charge will be added to your bill. All prices include VAT