

## SET MENU (JULY 2024)

---

### TO START

---

#### Whipped Goats Curd

*Lovage pesto, pickled cucumber, sourdough*

#### Cured Salmon

*Beetroot, rye bread, shiso cress*

#### Crispy Pig Cheek

*Bitter leaf salad, pork crumb, watercress emulsion*

---

### TO FOLLOW

---

#### Roast Breast of Highbury Chicken

*Crispy polenta, pea & broad bean fricasse, madeira jus*

#### Pan Fried Sea Bream

*Tabbouleh, confit tomatoes, red pepper purée*

#### Chargrilled Napa Cabbage

*Violet potatoes, coconut yoghurt, avocado*

---

### TO FINISH

---

#### Peach Parfait

*Poached peaches, macadamia crumble, vanilla Chantilly*

#### Strawberry Mousse

*Meringue, basil cress, clotted cream ice cream*

#### Dark Chocolate Tart

*Poached cherries, mint cress, almond ice cream*

2 COURSES - £35

3 COURSES - £40

*Available Monday to Thursday*

*Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit.*

*Should you require further information regarding ingredients in a specific dish, please ask a member of the team.*

*Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.*

*Our beautiful private dining rooms are available for parties and events. Speak with your server for details.*