

A La Carte

Starter

Argentinian Red Prawn 10.00
caramelised celeriac, charred piccolos, blood orange, sorrel

Oeuf En Meurette 8.50
breaded egg, toasted sourdough, morels, smoked pancetta, red wine reduction jus

Angel's Kedgeriee 8.50
smoked haddock, saffron spiced risotto, quails egg

Textures of Beetroot 8.00
beetroot puree, golden beet crisp, smoked beetroot and goats curd,
toasted granola

Assiette of Guinea Fowl 9.50
pan fried breast, confit leg, and pressing

Main Course

Beef Fillet 29.00
morels, potato rosti, silverskin onions, lardons
Burgundy reduction jus

Cannon of Lamb 24.00
sweetbread mousseline, pomme anna, pea Parisienne,
confit belly

Harissa Roasted Monkfish 22.00
coriander pesto, crab and apple bonbon,
saffron poached potatoes, dill sabayon

Courgette and Beetroot Meringue Pie 15.00
cucumber textures

Viennese Pork Tenderloin 21.00
speck potatoes, baby sweetheart chou farci, candied pear
Poire William Reduction jus

Please note a discretionary 10% service charge will be added for parties of 8 or more.

*Please mention your allergies when ordering.
For a full list of allergens, please ask a member of staff*