

2 courses 34 | 3 courses 42

TU START

Burrata v

mulled poached pear, Aleppo chilli, roast pecans & rosemary
plant-based option available

Insalata pb

roast heritage beetroot, blood orange, pear & radicchio salad

Chicken Parfait

chicken liver parfait, fig jam, toasted brioche

Crudo

rare sashimi tuna, fennel, pomegranate, blood orange, pistachio
gremolata

MAINS

Turkey Porchetta

Tuscan cassoulet, brussel tops, orange & chestnut pesto

Fregola pb

Bedlam Farm roast pumpkins, cavolo nero, fregola, blood orange,
fennel & pomegranate salad

Beef shin & chianti ragu

chestnut & sage crumb, pappardelle pasta

Pesce

roast seabass, mussels, langoustine bisque & fregola

DESSERT

Tiramisu v

Sgroppino v

Hackney gelato lemon sorbet, Bergamot, prosecco

Mousse al Cioccolato pb

chocolate mousse, sea salt, candied chestnut

Gorgonzola

caramelised walnuts, honey, seeded crispbreads

NOCI

v - vegetarian | pb - plant-based

A discretionary service charge of 12.5% will be added to
your bill.

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