



FEAST OF LONDON MENU

~ STARTERS ~

Pea & Wrexham Wild Garlic Soup
Covent Garden herbs

Forman's Scottish & Irish Smoked Salmon
Carved at your table

"Cobble Lane" Cured Meats
Cauliflower piccalilli, sour dough bread

~ MAIN COURSES ~

Peterhead Roasted Cod
Artichoke, new potatoes, London Gin & cockles butter sauce

Dedham Vale Steak & Portobello Mushroom Pie
Buttered mash, balsamic black garlic, Spring vegetables



Salt-Baked Beetroot with Goat's Curd Panna Cotta
Smoked beetroot purée, pickled walnuts, soft herbs

~ DESSERT ~



Milestone Rice Pudding
Sweetened vanilla rice folded into cream, salted caramel, candied nuts

Pimm's Sorbet
Strawberry crisps, fresh mint

Vanilla Cheesecake
Ginger biscuit, poached Worcester forced rhubarb

~ £35 FOR 3-COURSES ~

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.



Bea Tollman's Dishes