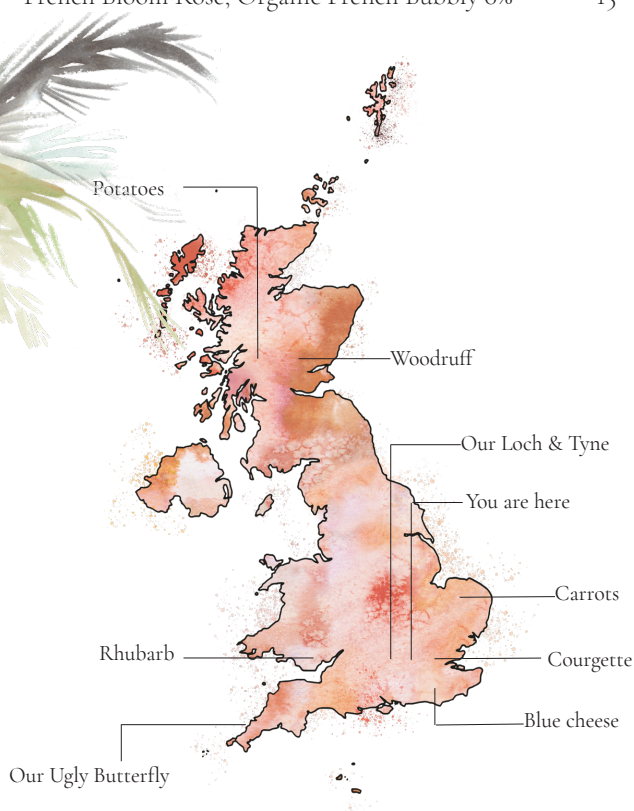


Effervescence

Irroy Extra Brut, Reims, Champagne - NV	18
Irroy Brut Rosé, Reims, Champagne - NV	20
Taittinger 'Prélude' Grand Cru, Champagne - NV	26
Brimcourt Brut Rosé, Champagne - NV	22
Billecart-Salmon Rosé, Champagne - NV	24
Taittinger Comtes de Champagne Blanc de Blancs, - 2011	47
Krug Grande Cuvée Brut, Edition 170 ème, Champagne - NV	65
French Bloom, Organic French Bubbly 0%	13.5
French Bloom Rosé, Organic French Bubbly 0%	15



Vegetarian Menu

Snacks

Soup

Bread, onion butter

Hen of the woods, potato, shiso

Spiced carrot, chilli

White radish, wild garlic capers

Celeriac, broccoli

Roasted apple, blue cheese, seasonal salad

20 supp

Pre-dessert

Cherry, lemon verbena, rose water

Final sweets

170 per person

150 Matching Wine

250 Matching Premium Wine

550 Cali & Burgundy Excellence

If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 15% will be added to your bill.

All prices are inclusive of V.A.T.

We are conscious of our impact on the environment, we are offering in-house filtered still and sparkling water at £4.00 per person.

Our philosophy

British food, inspired by London. We showcase the best of British ingredients, while using flavours that represent London as one of the most multicultural cities in the world.

Sustainable British luxury.

We work closely with farmers, fishermen and growers to get the best seasonal produce. The team goes out together to forage locally and we ensure that all parts of our ingredients are utilised. Any by-products from the restaurant menu are used to form the basis of the drinks on our cocktail list, to ensure there is no such thing as food waste.