

# ROOFTOP TERRACE MENU

## FOR THE TABLE

Wild garlic, hazelnut and mozzarella flatbread  
9.00

Sourdough bread, lightly salted butter  
3.50

Lightly smoked and salted almonds  
5.00

Nocarella olives  
4.00

Pesto nuts  
4.50

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## STARTERS

Mackerel tartare, oyster cream, green apple and shiso  
18.50

Crispy fried prawns with cocktail sauce, lemon and watercress  
17.50

Warm English asparagus a poached Burford brown egg with wild garlic hollandaise. 17.00

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*Prices include VAT at the prevailing rate.*

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

*We are happy to provide information pertaining to allergies & intolerances upon request*

*\*Consuming raw & unpasteurised food may increase your risk of foodborne illness*

*\* All our game is wild and may contain shot*

## Main courses

BBQ Angus beef bavette, glazed shallot, wild garlic pesto and red wine  
28.00

Steamed Cornish sea bass with crushed Jersey royals, herb salad and sauce vierge.  
29.00

Hand rolled farfalle, new season morels, wild garlic and parmesan (V)  
24.00

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## SIDES

Purple sprouting broccoli, chilli and lemon  
7.00

Creamed potato  
6.50

Large leaf spinach  
6.00

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## DESSERTS

Milk chocolate pave with salted caramel and milk ice cream  
12.00

Strawberry pavlova  
13.00

Lemon tart with crème fraîche ice-cream  
13.50

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