

T W I L I G H T M E N U

4 - 6pm | Two-course £45pp | Three-course £55pp

FOR THE TABLE

Sourdough & Ampersand Cultured Butter | 8.5

Nocellara Olives | 6.5

S T A R T E R S

choose one

✓ Burrata & Honey Balsamic Fig

Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram

✓ Jerusalem Artichoke Velouté

Black truffle, crisp crones & hazelnut oil

Portland Crab on Focaccia Toast

Chilli & finger lime, brown crab & pineapple purée, aromatic crab jelly

Cotswold White Chicken Terrine

Confit thigh, smoked & poached breast, pickled trompette mushrooms, mushroom ketchup, served with toasted Stout bread

M A I N S

choose one

✓ Sweetcorn & Mushroom Spelt Risotto

Black garlic, salted corn butter

Roasted Fillet of Sea Bream

Quinoa, tomato, basil tapenade, tender cockles & sauce vierge

Roasted Corn-fed Chicken

Braised cabbage purée, tender bok choy & crispy chicken skin

Aberdeen Sirloin Steak

Golden Hassle back potato, garden herb chimichurri & peppercorn sauce

S I D E S

Heritage Carrots | 10

Orange gel, savoury granola, coriander

Cauliflower Cheese | 13

Mature cheddar

Baby Gem Caesar Salad (2 pcs) | 9

Parmesan, crispy chicken skin, croutons

Fries | 9

D E S S E R T S

choose one

Grapefruit Tart

A crisp tart filled with mascarpone – honey mousse & Earl Grey namelaka, lifted by fresh grapefruit & bee pollen

Tonka & Lemongrass Cheesecake

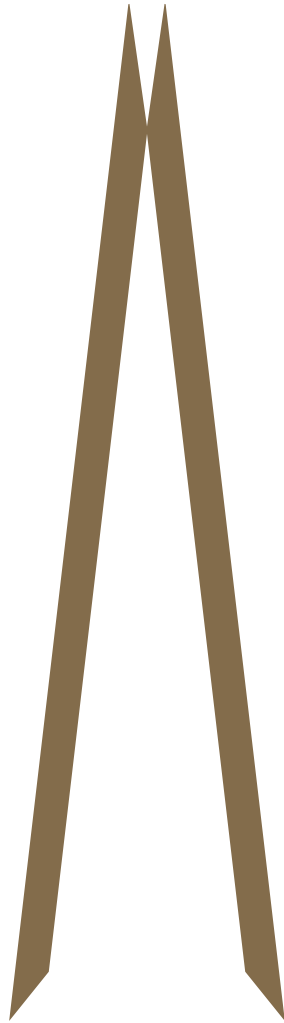
A silky tonka & lemongrass cheesecake topped with lemon jelly, finished with blackberries, blackberry gel & coconut sorbet

Madagascan Vanilla Pannacotta

Autumn berry compote - coconut brislet

Ice Cream & Sorbet

aqua shard



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A minimum of two courses per person applies, as stated in your booking confirmation. All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances.

Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens & any of our dishes may contain traces of allergens. Our menus are sample menus & are subject to change.

Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian *vg* - vegan