



SAMPLE SUNDAY REDUCED À LA CARTE MENU £75

For lunch & dinner for 8-12 guests Menu is updated daily, price is per person

Shared Snacks - all served

Pickles & Ferment Olives, Orange, Garlic & Thyme Devilled Eggs, Trout Roe, Black Sesame Grilled Potato Bread, Green Garlic Butter

Shared Starters - all served

La Latteria Burrata, Cime di Rapa & Citron Chalkstream Trout Crudo, Green Apple & Sorrel Ember-Roast Golden Beetroot, Ginger, Peas & Tahini Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Shared Mains - select two

Selected up to two from below to be shared Pre-ordered your mains

Option 1: Tamworth Belly of Pork, English Strawberry & Dandelion Option 2: Wood-Fired Monkfish, Suya Butter, Grapefruit & Brown Shrimp Option 3: Glazed Pork Jowl, Smoked Maple Glaze, Almond Mole, Mojo Rojo Option 4: Whole Suffolk Chicken,Dorset Cockles, Moqueca Broth, Jalapeño Pistou Option 5: Wood-Fired Cote de Boeuf, (800g), Beer Mustard* (£20 supplement pp)

Shared Sides - all served

Roast Potatoes

Yorkshire Puddings - Green Salad

Individual Pudding - select when seated

Option 1: Coconut Sorbet, Sorrel Granita Option 2: Cru Virunga Chocolate, Olive Oil, Sea Salt Option 3: Riz Au Lait, Yorkshire Rhubarb, Pistachio

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOU BILL