SALAD RAR **FOCACCIA SANDWICHES** Choose a salad and customise 14 Salt Beef Reuben pickled gherkins, sauerkraut, cheddar, mustard Lemon Roasted Chicken Breast Salad 12 cucumber, radish Roasted Red Peppers 11 baba ghanoush, peppers, courgette, rocket, sumac 11 Caponata roasted yellow & red pepper, semi-dried Smoked Salmon 12 tomato, grilled aubergine & courgette, pickled red onion, capers, cream cheese celery, pine nuts, raisins **Smoked Turkey Breast** 14 Superfood 12 smoked bacon, avocado guinoa, hispi cabbage, baby gem, kale wholegrain mustard mayo, tomato, lettuce edamame, broad beans, english peas pomegranate, cucumber **Dressing SMALL PLATES** Choose one of the following lemon juice & olive oil 1 15 Mediterranean Mezze scotch bonnet chilli iam mavo 1 hummus, baba ghanoush, feta, olives wholegrain mustard & honey flatbread, seasonal crudités, smoked almonds Garnish Smoked & Cured Fish 22 Choose one of the following capers, red onion, lemon toasted mixed seeds | dried cranberries | croutons Charred Sweetcorn Soup Add Protein 5 Choose one of the following hot-smoked salmon | poached prawns | grilled chicken breast | barrel-aged feta | soft boiled free-range egg A 15% discretionary service charge will be added to your final bill.

All prices are in Great British Pounds (GBP) inclusive of VAT. If you have any food allergies or intolerances, please inform your server.

ALL DAY

Raspberry Eton Mess confit & fresh raspberry, clotted cream Chantilly French merinque

Vanilla Mille-Feuille puff pastry, vanilla pastry cream, Chantilly

Baked Cheesecake New York sytle

Chocolate Hazelnut Choux choux, praliné, chocolate hazelnut cream

Seasonal Fruit Tart sweet pastry, pastry cream, fresh fruits

Dark Chocolate Chancery Torte served by the slice

Castiglion del Bosco (Tuscany) fig marmalade, candied figs, fig leaf honey crunchy almond

Crillon (Paris) strawberry marmalade, strawberry coulis crushed merinque, fresh strawberries

Turtle Creek (Dallas) blueberries, crushed grains, nuts honey, dried fruits

BROWN BUTTER BRIOCHE

15

for the table | chocolate, vanilla, orange & cardamom