

DINNER MENU

MONDAY, 31 DECEMBER 2018

£80 PER PERSON

AMUSE BOUCHE

3 DISHES PER PERSON

DESSERT / COFFEE & TEA

VEG

Burrata, clementine, coriander seeds, lavender honey

Roasted aubergine, black garlic, pine nuts, chilli broad beans

Crushed beetroot, grains of paradise, spiced walnuts, labneh

Mixed cauliflower, golden raisins, ricotta, capers

Courgette and manouri fritters, cardamom yoghurt

Valdeón cheesecake, pickled beetroot, thyme honey

FISH

Spiced buttermilk Cornish hake, urid dahl, cavolo nero

Prawns, feta, fennel, Arak, tarragon

Seabass, tamarind rasam, curried potato

Braised octopus, Jerusalem artichoke purée, anchovy salsa

MEAT

Pork belly, crushed Delica pumpkin, apple and walnut salsa

Venison, caramelised yoghurt, blackberries, peanuts

Mutton pastilla, bitter leaves, pomegranate

Chinese masterstock quail, kaffir lime salt, chilli sauce

Please let your waiter know if you have any food allergies

Signed copies of Simple £25

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