JANUARY SET MENU

Two courses £34.00

Monday to Friday - 12pm-5pm

Sunday - 5pm until close

STARTERS

Pugliese buratta *(v)*

Italian leaf salad, toasted walnuts blood orange & white balsamic dressing

Winter vegetable broth *(vg)*

Sardinian fregola & green herb dressing

Tuna carpaccio

truffled ponzu dressing, shiso & kumquats

MAINS

Slow-cooked beef bourginon pie

Beef fat pastry, whipped potatoes with bordelaise sauce

Rotisserie chicken

creamed leeks, sautéed woodland mushrooms & thyme jus

Charred hispi cabbage *(v)*

miso & ginger beurre blanc with roasted hazelnut crumb

SIDES

Spinach. garlic, olive oil *(v)*	£7.50
Chips or heritage potatoes *(v)*	£7.00
Creamed sweetcorn jalapeño & spring onion *(v)*	£7.00
Tenderstem broccoli, olive oil & lemon *(vg)*	£7.50
Winter leaf salad, shaved fennel, charred orange & white balsamic dressing *(vg)*	£8.00 £8.00
Creamed mashed potatoes *add onion gravy £2.00*	£6.75
Crispy Ratte potatoes, lemon & wild oregano	£7.00

For allergy and nutritional information please scan the QR code *(V) Vegetarian | (VG) Vegan*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2.


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MAYFAIR