# AUTUMN SET MENU

## Two courses £34.00

Monday to Friday - 12pm-5pm

Sunday - 5pm until close

## STARTERS

### Mozzarella di Buffalo *(v)*
coal roasted piperade & smoked aubergine

### Jerusalem artichoke soup *(v)*
roasted chestnut & sage brown butter

### Seabass crudo
almond buttermilk ajo blanco dressing, fermented chilli & pickled grapes

## MAINS

### Fillet of Sea bream
with Sardinian fregola, slow cooked datterini tomatoes & basil

### Rotisserie chicken
whipped celeriac, roasted Roscoff onion, chicken & tarragon sauce

### Wild mushroom rigatoni *(v)*
sauteéd woodland mushrooms with aged parmesan

## SIDES

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| Spinach. garlic, olive oil *(v)* | £7.50 |
| Chips or heritage potatoes *(v)* | £7.00 |
| Creamed sweetcorn jalapeño & spring onion *(v)* | £7.00 |
| Charred broccoli, vegan XO dressing, crispy rice *(vg)* | £7.50 |
| Winter leaf salad, shaved fennel, charred orange & white balsamic dressing *(vg)* | £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