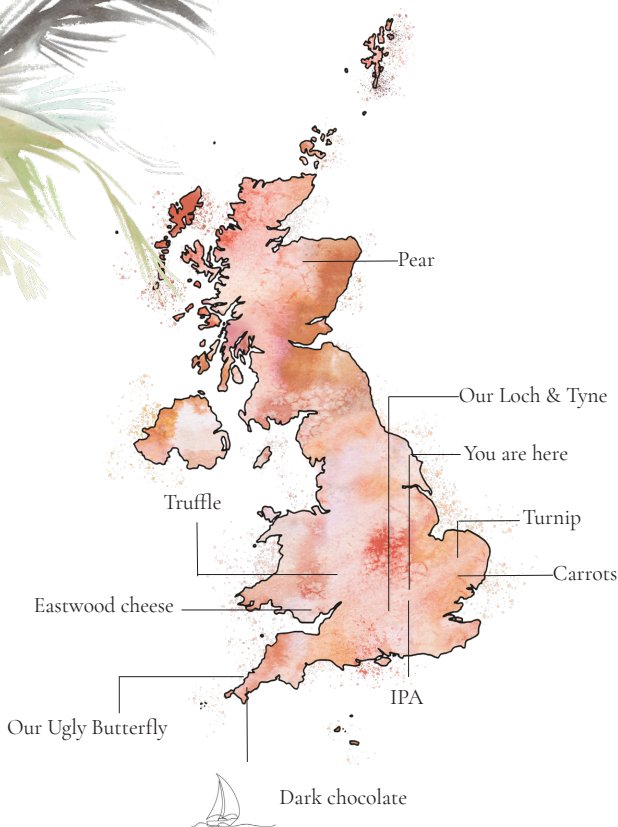


## Effervescence

Adam Handling Own Label English Sparkling, Brut Hampshire, England - NV	23
Adam Handling Own Label English Sparkling, Brut Rosé, Hampshire, England - NV	23
Adam Handling Own Label English Sparkling Blanc de Blancs, Hampshire, England - NV	25
Billecart-Salmon Rosé, Champagne - NV	24
Brimoncourt Brut Rosé, Champagne - NV	25
Taittinger 'Prélude' Grand Cru, Champagne - NV	26
Taittinger Comtes de Champagne Blanc de Blancs - Grands Cru, Champagne - 2011	50
Krug Grande Cuvée Brut, Edition 171 ème,	75



## Vegetarian Menu

### Snacks

*Now we begin*

Bread, onion butter

Carrot, seaweed, smoked chilli, citrus

Celeriac, hazelnut, curds

Turnip, artichoke, black garlic

*Eastwood, cherry bakewell, honey*

*10 supp*

Pre-dessert

Pear, dark chocolate, clove

Final sweets

180 per person

80 Alcohol-free Pairing

150 Matching Wine

250 Matching Premium Wine

550 Cali Burgundy Excellence

If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 15% will be added to your bill.

All prices are inclusive of V.A.T.

We are conscious of our impact on the environment, we are offering in-house filtered still and sparkling water at £4.00 per person.

## Our philosophy

British food, inspired by London. We showcase the best of British ingredients, while using flavours that represent London as one of the most multicultural cities in the world.

Sustainable British luxury.

We work closely with farmers, fishermen and growers to get the best seasonal produce. The team goes out together to forage locally and we ensure that all parts of our ingredients are utilised. Any by-products from the restaurant menu are used to form the basis of the drinks on our cocktail list, to ensure there is no such thing as food waste.