

THE PHENE

— SW3 —

February
6-10pm

gf Confit chicken lollipop, Reblochon pomme puree, chicory £8

ve gf Chestnut mushrooms, grilled polenta, Puy lentils, hazelnut & blackcurrant glazed fig £7

ve Wild rice, butter bean & tofu cabbage roll with miso vinaigrette £8

gf Tea-smoked mackerel, toasted oats & seeds, rhubarb, sauce vierge £8

Lamb broth with ricotta & winter herb ravioli £9

gf Crab, squid, avocado, preserved lemon puree £9

Seared duck breast, orange & tarragon dumplings, Swiss chard, blackened corn £16

gf Dover sole, shellfish & sea vegetable minestrone £21

ve gf Jackfruit rosette, caramelised onion puree, cauliflower, mushroom £16

gf Seared tuna, seaweed & potato terrine, mooli, sesame, mango emulsion £18

ve Roast aubergine, bulgur wheat, pomegranate vinaigrette, coconut & cumin yoghurt £15

gf Breast of Guinea fowl, ricotta & sun-dried tomato stuffing, polenta, spinach, roasted beets £17

gf Venison loin, parmesan & pistachio crust, squash, kale, & truffle mash £19

v gf Truffled mash £4

ve Eastern cous cous £4

ve gf Baked sweet potato £3

ve gf Puy lentils, walnut & parsnip £4

v gf Garlic buttered kale £3

v gf Purple sprouting broccoli £3

Plum & Almond Tart with Chantilly crème fraiche £8

ve Apple Tarte Tatin, tamarind caramel sauce & apple sorbet £8

v Millionaire's chocolate cheesecake, salted caramel £7

v Opera cake with pistachio tuile £7

Cheese board, fig & oatcakes £8

GF = Gluten Ingredient Free V = Vegetarian VE= Vegan

A discretionary 12.5% service charge will be added to your bill. Full allergen information is available

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Nibbles

Lamb sausage roll £4

v Spinach, feta & pine nut roll £4

v gf Halloumi & aubergine skewers £5

v Fresh bread & butter £3

Spiced chipolatas £4

ve gf Marinated Kalamata olives £3

ve Seitan bites, vegan aioli £4

ve gf Stuffed vine leaves £3

Boards

Charcuterie & cheese board £22

Free-range Norfolk charcuterie, fine British cheeses, figs, chutneys & pickles

v Eastern board £20

Halloumi & aubergine skewers, sweet potato falafel with aioli, stuffed vine leaves, marinated olives, grilled artichokes, spiced cous cous & babaganoush

Parlour board £28

Hanger steak, spiced chipolatas, lamb sausage roll, buffalo mozzarella, crispy seitan bites, aioli, salsa verde, raw slaw, fries

Burgers

served with fries, aioli, pickles, salad & raw slaw

Beef & mature Cheddar £14

v Mushroom, beetroot & polenta £14

ve Crispy seitan, vegan aioli £14

+ Smashed avocado, Streaky bacon, Blacksticks Blue cheese + £1.50 each

Steaks

served with fries & winter leaf salad

Hanger steak 240g £19

Basque sirloin on the bone 400g £29

Basque sharing rib-eye on the bone 1000g* £59

*limited availability, please check before setting your heart on this!

+ Salsa verde, Port & bone marrow jus, Aioli + £1

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