

# THE PHENE

— SW3 —

January / February 2018

gf Confit chicken lollipop, Reblochon pomme puree, chicory

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

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

Lamb broth, ricotta & winter herb ravioli

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

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

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

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

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ve Apple Tarte Tatin, tamarind caramel sauce & apple sorbet

v Millionaire's chocolate cheesecake, salted caramel

Cheese board, fig & oatcakes

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