

## SET MENU

2 courses £27

3 courses £32



gf Chicken terrine, orange, chicory, summer herbs

ve gf Jerusalem artichoke soup, truffle oil, crispy sage & toasted pumpkin seeds

v gf Rosary Ash goats' cheese, candied beets, toasted pine nuts

gf Confit sea trout, potato mousse, caper vinaigrette

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gf Seared duck breast, creamed polenta, sheeps' cheese, raspberry vinaigrette

gf Pan-fried seabass, minted purple potato, asparagus, carrot puree

gf Lemon & marjoram chicken, roast pumpkin, green beans, confit shallot & jus

v Kohlrabi tagliatelle, shaved summer truffle, parmesan cream\*, herb pesto

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v Millionaire's chocolate cheesecake & salted caramel

v English strawberries, basil sorbet, vanilla Chantilly, white chocolate

v Rose panna cotta, elderflower granita, lavender shortbread

Assorted macaroons x4

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

GF = Gluten Free V = Vegetarian VE= Vegan

\*we use Twynham Grange 'Parmesan-style cheese' because it's vegetarian, but that's a bit of a mouthful

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