

PRIVATE DINING

Working Lunch £45 per person

Sandwiches

Halloumi Wrap, *roasted veg, harissa* V

Pastrami, *horseradish cream, gherkin*

Salads

Roasted Courgette, *Cerney Ash goat's cheese, pomegranate, honey* V

Corn Ribs, *cumin, feta, chilli* VE

Superfood Salad, *spinach, broccoli, edamame, chia, sesame, chilli* VE

Caesar Salad, *anchovies, Grana Padano, St. Ewe's egg*

Mains

Grilled Chicken, *lime, coconut, red cabbage slaw*

Scottish Salmon, *spiced sweet potato, red pepper, pine nuts*

Desserts

Vanilla Crème Brûlée Tart

Fresh Whole Fruit

V - vegetarian, VE - vegan, GF - gluten free

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.