

LONDON
STOCK—

TASTING MENU £85

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Native Lobster

Tom Yum - Bok Choy - Lime

Glazed Rabbit Leg

Prunes - Olive - Almonds

Cherry Tomato Risotto

Basil - Parmesan - White Tomato Foam

Chalk Stream Trout

Cucumber - Buttermilk - Dill

Barbecued Beef Fillet

Black Garlic - Spiced Carrot - Mushroom

Calamansi

Gin - Lemongrass - Kaffir Leaves

Granny Smith

Buckwheat - Walnuts - Yoghurt

LONDON STOCK—

VEGETARIAN TASTING MENU £85

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Courgette Flower

Tofu - Lime - Carrot

Fried Polenta

Girolles - Plum - Almonds

Cherry Tomato Risotto

Basil - Parmesan - White Tomato Foam

Hasselback Potato

Cucumber - Buttermilk - Dill

King Oyster Mushroom

Black Garlic - Spiced Carrot - Sweet Cicely

Calamansi

Gin - Lemongrass - Kaffir Leaves

Granny Smith

Buckwheat - Walnuts - Yoghurt

LONDON STOCK—

LUNCH MENU

3 COURSES £40

A la carte option

STARTER

Smoked Burrata - 15

Beetroot - Pistachio - Dark Balsamic

Cured Sea Bream Ceviche - 16

Dashi - Kumquats - Yuzu

Beef Tartare - 12

Fig - Miso - Pearl Onion

MAIN COURSE

Cherry Tomato Risotto - 20

Lovage - Parmesan - White Tomato Foam

Chalk Stream Trout - 26

Cucumber - Buttermilk - Dill

Suffolk Lamb Shoulder - 25

Mediterranean Puree - Kale - Black Olives

DESSERT

Granny Smith - 10

Buckwheat - Walnuts - Yoghurt

Souffle - 12

Dark Chocolate - Banana - Rum

Dulcey - 10

Brownie - Caramel - Orange

SIDES

All supplemental

Triple Cooked Chips - 5

Truffle Mayo - 3

Barbecued Green Beans - 7

Hazelnut Pesto

Roasted Carrots - 6

Pumpkin Praline

LONDON STOCK—

LUNCH MENU

4 COURSES **£50**

A la carte option

FIRST STARTER

Smoked Burrata - 15

Beetroot - Pistachio - Dark Balsamic

Cured Sea Bream Ceviche - 16

Dashi - Kumquats - Yuzu

Beef Tartare - 12

Fig - Miso - Pearl Onion

SECOND STARTER

Courgette Flower - 10

Tofu - Lime - Carrot

Native Lobster - 18

£5 supplement for 4 course option

Tom Yum - Bok Choy - Lime

Glazed Rabbit Leg - 12

Prunes - Olive - Almonds

MAIN COURSE

Cherry Tomato Risotto - 20

Loveage - Parmesan - White Tomato Foam

Chalk Stream Trout - 26

Cucumber - Buttermilk - Dill

Suffolk Lamb Shoulder - 25

Mediterranean Puree - Kale - Black Olives

DESSERT

Granny Smith - 10

Buckwheat - Walnuts - Yoghurt

Souffle - 12

Dark Chocolate - Banana - Rum

Dulcey - 10

Brownie - Caramel - Orange

SIDES

All supplemental

Triple Cooked Chips - 5

Truffle Mayo - 3

Barbecued Green Beans - Hazelnut Pesto - 7

Roasted Carrots - Pumpkin Praline - 6