

LONDON
STOCK—

TASTING MENU

£85

Smoked Mackerel

Blood Orange - Tandoori - Olive Oil

Langoustine

Champagne - Grapes - Tarragon
With caviar +£10

Challans Quail

Albufera Sauce - Duck Liver - Shallots

Cherry Tomato Risotto

Basil - Parmesan - White Tomato Foam

Roasted Cornish Monkfish

White Asparagus - XO Velouté - Pepper Dulse

Milk Fed Lamb

Morels - Wild Garlic - Broad Beans

Mandarin

Tapioca - Cardamom - Gingerbread

Rhubarb

Yoghurt - Hibiscus - Hazelnut

LONDON
STOCK—

VEGETARIAN TASTING MENU

£85

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Celeriac

Champagne - Grapes - Tarragon

Savoy Cabbage

Sweet Potato - Lentils - Onion

Cherry Tomato Risotto

Basil - Parmesan - White Tomato Foam

Hasselback Potato

White Asparagus - Seaweed - Pepper Dulse

Violet Artichoke

Wild Garlic - Pine Nuts - Broad Beans

Mandarin

Tapioca - Cardamom - Gingerbread

Rhubarb

Yoghurt - Hibiscus - Hazelnut

LONDON STOCK—

4 COURSE DINNER £60

FIRST STARTER

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Cured Sea Bream Ceviche

Dashi - Kumquats - Yuzu

Beef Tartare

Fig - Miso - Pearl Onion

SECOND STARTER

Courgette Flower

Tofu - Lime - Carrot

Langoustine

£15 *supplement*

Champagne - Grapes - Caviar

Challans Quail

Albufera Sauce - Duck Liver - Shallots

MAIN COURSE

Cherry Tomato Risotto

Lovage - Parmesan - White Tomato Foam

Roasted Cornish Monkfish

White Asparagus - XO Velouté - Pepper Dulse

Barbecued Beef Fillet

£15 *supplement*

King Oyster Mushroom - Back Garlic - Spiced Carrot

Suffolk Lamb Shoulder

Mediterranean Puree - Kale - Black Olives

DESSERT

Rhubarb

Yoghurt - Hibiscus - Hazelnut

Dulcey

Brownie - Caramel - Orange

Souffle

Dark Chocolate - Banana - Rum

LONDON STOCK—

PRE-THEATRE MENU

3 COURSES £50

STARTER

Smoked Burrata

Beetroot - Pistachio - Dark Balsamic

Cured Sea Bream Ceviche

Dashi - Kumquats - Yuzu

Beef Tartare

Fig - Miso - Pearl Onion

MAIN COURSE

Cherry Tomato Risotto

Lovage - Parmesan - White Tomato Foam

Roasted Cornish Monkfish

White Asparagus - XO Velouté - Pepper Dulse

Barbecued Beef Fillet

£15 supplement

King Oyster Mushroom - Back Garlic - Spiced Carrot

Suffolk Lamb Shoulder

Mediterranean Puree - Kale - Black Olives

DESSERT

Rhubarb

Yoghurt - Hibiscus - Hazelnut

Dulcey

Brownie - Caramel - Orange

Souffle

Dark Chocolate - Banana - Rum