

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—

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

Roasted Cornish Monkfish - 26

White Asparagus - XO Velouté - Pepper Dulse

Barbecued Beef Fillet - 45

£15 supplement

King Oyster Mushroom - Back Garlic - Spiced Carrot

Suffolk Lamb Shoulder - 25

Mediterranean Puree - Kale - Black Olives

DESSERT

Rhubarb - 10

Yoghurt - Hibiscus - Hazelnut

Dulcey - 10

Brownie - Caramel - Orange

Souffle - 12

Dark Chocolate - Banana - Rum

SIDES

All supplemental

Triple Cooked Chips - 5

Truffle Mayo - 3

Barbecued Green Beans - Hazelnut Pesto - 7

Roasted Carrots - Pumpkin Praline - 6

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

Langoustine - 28

£15 supplement

Champagne - Grapes - Caviar

Challans Quail - 12

Albufera Sauce - Duck Liver - Shallots

MAIN COURSE

Cherry Tomato Risotto - 20

Lovage - Parmesan - White Tomato Foam

Roasted Cornish Monkfish - 26

White Asparagus - XO Velouté - Pepper Dulse

Barbecued Beef Fillet - 45

£15 supplement

King Oyster Mushroom - Back Garlic - Spiced Carrot

Suffolk Lamb Shoulder - 25

Mediterranean Puree - Kale - Black Olives

DESSERT

Rhubarb - 10

Yoghurt - Hibiscus - Hazelnut

Dulcey - 10

Brownie - Caramel - Orange

Souffle - 12

Dark Chocolate - Banana - Rum

SIDES

All supplemental

Triple Cooked Chips - 5

Truffle Mayo - 3

Barbecued Green Beans - Hazelnut Pesto - 7

Roasted Carrots - Pumpkin Praline - 6