

## PLUM + SPILT MILK

### APPETISERS

Lamb koftas & tzatziki, mixed olives

### STARTERS

London burrata, fennel, blood orange, toasted hazelnuts,  
maple & citrus dressing

Spiced cauliflower hummus, Stoke Newington flat bread,  
pickled radish & cauliflower, chickpea dukkah

Ham hock terrine, Jerusalem artichoke piccalilli, parsley salad,  
grilled sourdough

### MAINS

28-day dry-aged Yorkshire rib-eye, béarnaise sauce,  
hand cut beef dripping chips

Butter-poached free range chicken breast, wild garlic,  
crushed Jerusalem artichokes, Madeira jus

Brixham John Dory, curried mussels, sea beet & celeriac

Pan-fried potato gnocchi, Jerusalem artichokes,  
sun-dried tomatoes, baby spinach & Ticklemore cheese

### PUDDINGS

Plum & Spilt Milk

Baked pomegranate and chocolate pudding, chocolate sauce

Colston Bassett Stilton, fig chutney, stoneground wheat crackers

### £55 PER PERSON

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.