



SUMMER MENU



THREE COURSES

SET MENU

01

STARTER

Soup of the Day

East Anglia Rope Grown
Mussels with Baguette

Grilled Spring Onion with
Roasted Pepper & Almond
Cream (VG)

MAINS

BBQ Cauliflower Steak, Curry
Sauce, Avocado Cream,
Beetroot Hummus (VG)

Corn Fed Chicken, Jersey Royal
Potato Salad, Sauce Diane

Scottish Salmon, Fennel &
Orange Salad, Caper Butter
Sauce

(or Lemon Sole)

DESSERTS

Selection of Ice Cream &
Sorbet

Warm Sticky Toffee Pudding
with Salted Caramel Ice Cream

SET MENU

02

STARTER

Soup of the Day

Watermelon Sangria Salad
(VG)

*Spiced red wine-soaked watermelon, vegan
feta, roquette leaves, aged balsamic*

Grilled English Romaine
Caesar Salad, Pancetta Crisp,
Soft Boiled Egg, Anchovy Fillet

MAINS

Charred Hispi Cabbage, Curry
Sauce, Avocado Cream,
Beetroot Hummus (VG)

Duck Leg Confit, Bacon, Kale,
Mash, Onion & Sage Gravy

Grilled Sea Bass, Cauliflower
Purée, Sautéed Beans, Orange
Beurre Blanc

DESSERTS

Saffron Poached Pear with
Cherry & Strawberry Basil
Consommé (VG)

Selection of Ice Cream &
Sorbet

SET MENU

03

STARTER

Soup of the Day

Vegan Niçoise Salad (VG)

Classic Scotch Egg, Piccalilli

MAINS

Spelt, Kale & Pea Pilaf,
Crumbled Rosary Goat's
Cheese (V)

Grilled Sea Bass, Apple &
Walnut Salad, Lemon Butter
Sauce

Guinea Fowl, Mustard Mash,
Charred Vegetables, Bramley
Apple Jus

DESSERTS

Selection of Ice Cream &
Sorbet

Warm Sticky Toffee Pudding
with Salted Caramel Ice Cream

Please inform a team member of any allergies or intolerances before ordering.

A discretionary 12.5% service charge will be added to all bills.

All prices are inclusive of VAT at the prevailing rate.

(V) VEGETARIAN (VG) VEGAN

The Dixon · Tower Bridge