

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

Scallop

Delica Pumpkin - Butternut Squash - Parsley

Venison Saddle

Crapaudine Beetroot - Pistachio - Dandelion

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

Delica Pumpkin - Butternut Squash - Parsley

Red Cabbage

Chestnut - Brussels Sprout - Black Currant

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

Pan Fried Halibut

Delica Pumpkin - Butternut Squash - Parsley

Barbecued Beef Fillet

£15 *supplement*

King Oyster Mushroom - Black 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

Pan Fried Halibut

Delica Pumpkin - Butternut Squash - Parsley

Barbecued Beef Fillet

£15 supplement

King Oyster Mushroom - Black 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—

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

Pan Fried Halibut - 26

Delica Pumpkin - Butternut Squash - Parsley

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

Pan Fried Halibut - 26

Delica Pumpkin - Butternut Squash - Parsley

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—

WINE FLIGHT £72

2021 Domaine Cauhapé 'Chant des Vignes'
Jurançon Sec, Southwest France

—

2021 Rockburn, Pinot Gris
Central Otago, New Zealand

—

2021 Port Phillip Estate, 'Quartier' Pinot Noir
Mornington Peninsula, Victoria, Australia

—

2022 San Marzano, Tramari, Primitivo Rosé
Puglia, Italy

—

2022 Rabl, Grüner Veltliner
Kamptal, Austria

—

2020 Masone Mannu Carignan
Sardinia, Italy

—

2017 Late Harvest Sauvignon Blanc Viña Echeverria
Valle de Curicó, Chile

—

2021 Côteaux du Layon, Domaine des Barres,
'St. Aubin,' Loire Valley, France

Why not start with a glass of Cava “+€+”?
£6 Supplement