

Set Menu

3 courses £37.00 per person

SMALL PLATES

SLOW ROAST TOMATO, BUTTER BEAN AND NDUJA SOUP grilled sourdough 593kcal

PRESSED GREEN PEA AND HAM HOCK, FENNEL AND DILL SALAD pink peppercorn mayo, warm soda bread loaf 572kcal

JERUSALEM ARTICHOKE AND CONFIT SHALLOT TART black garlic, pecan nut and pumpkin seed (PB) 422kcal

BIG PLATES

CAMDEN HELLS BEER BATTERED HADDOCK

crushed peas, thick cut chips, tartar sauce 1365kcal

CHICKEN SCHNITZEL

sautéed Ratte potatoes, caper and brown butter, watercress 797kcal

SPINACH AND POTATO GNOCCHI

pickled walnuts, Cashel blue cheese sauce, rocket and parmesan (GF) (V) 869kcal

SHIITAKE MUSHROOM AND TOFU RAMEN BROTH

rice noodles, Kombu, black cabbage, chilli & ginger dressing (PB) 428kcal

DESSERTS

EARL GREY TEA OPERA CAKE

orange marmalade ice cream 361kcal

MANGO AND LEMON SORREL ETON MESS

passion fruit jelly, vanilla cream, meringue (GF) 381kcal

DARK CHOCOLATE TORTE

Kirsch cherries, crystallised pistachio (PB) 495kcal

Prices include VAT at the current rate. Food allergies; please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. (v) suitable for vegetarians, (pb) suitable for vegans, (gf) gluten free. Please ask your server for more details. Adults need approximately 2000kcal a day.

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

