

## 3 COURSE SET MENU

### STARTERS

**Burrata**

Sun Dried Tomatoes, Balsamic, Pine Nuts (V, GF)

**Chilli Salt Squid**

Fresh Chilli & Spring Onion, Lemon Aioli

**Free-Range Chicken Bites**

Soy Sesame & Honey Mustard

**Roasted & Pickled Rainbow Beetroot**

Horseradish Cream, Blue Cheese, Mixed Leaf,  
Raspberry Vinaigrette (V)

### MAINS

**Miso Salmon**

Sweet Potato, Samphire, Orange, Chives and Manuka (GF)

**Warm Goats Cheese Salad**

Topped with Caramelised Onions, Mixed Leaves, Honey Mustard Dressing

**Black Bean and Sweet Potato Burger**

Topped with Spicy Samtam, Vegan Brioche Bun, Skin on Chips (Ve)

**Ribeye Steak (£10 supplement)**

16oz, Home Counties reared from Flock & Herd Butchery  
Truffle Butter or Peppercorn Sauce served with Hand Cut Chips

Add Truffle to any dish - £5

### DESSERTS

**Bailey's Banoffee Pie****Chocolate Truffles with Honeycomb Sprinkles****Fresh Fruit Salad**

Our ingredients are fully traceable and sourced in Britain • All dishes freshly prepared on site •  
An optional service of 12.5% charge will be added to all bills •

23 SAYER STREET LONDON