

The Bistro

A la carte menu

Starters

- Roasted red pepper soup**, pecorino crisp & basil v £5
- Crispy squid**, chilli, lemon, parsley & aioli £6
- Pepper beef fillet carpaccio**, summer truffle, pickled shimeji mushroom & pecorino shavings £9
- Salmon gravlax & citron salad**, horseradish crème fraiche £8
- Spiced lamb breast**, crispy quinoa, minted yogurt and preserved lemon £7
- Roast globe artichoke salad**, kings cross and candied pecans v £7
- Spring risotto** with chervil cream v £6
- Roast scallops**, cauliflower and a caper dressing £10

Mains

- Sea bass fillet**, ratatouille, roast baby artichoke & gazpacho sauce £16
- Roast cod loin**, avocado, British asparagus with sauce vierge £16
- Roasted lamb rump**, jersey royals, fennel, coco beans & tapenade jus £18
- 10oz rib eye steak**, hand cut chips, vine tomatoes, peppercorn sauce £21
- 31 day aged beef fillet**, morrells, confit shallot, British asparagus & bordelaise sauce £26
- Roast chicken bourdin**, spring fricassee, pomme puree and jus gras £16
- Grilled halloumi superfood salad**, quinoa, pomegranate, apple, toasted walnuts, beetroot and a herb dressing v £14
- Confit shallot tart**, goat's cheese, candied pecans, macerated grapes & micro herb salad v £14
- Sides** mash £4 jersey royals £4 fries/chips £3 rocket & pecorino £4 greens £4

Please note our chefs do use nuts in their kitchen and menu descriptions do not show all ingredients. if you have any particular dietary requirements please advise staff at time of ordering. V = Vegetarian.

A discretionary 10% service charge will be added to tables over 6 people, this goes directly to the staff