THE DINING ROOM

ROCK

Beetroot - meringues / horseradish **Black truffle** - arancini / roasted garlic **Mackerel** - smoked / fennel / grapefruit

Homemade Bread - salted butter / marmite & onion

Starter

Duck – confit terrine / pickled cherry / pistachio

Tomato – smoked cheddar / basil / walnut

Monkfish – cured / tamarind / coconut

Crab – white meat / katsuobushi / brown meat mayonnaise / cucumber

Main course

Beef – fillet / crispy cheek / glazed shallot / black garlic

Sea Bass - chorizo / tomato / kohlrabi / roasted prawn

Chicken – breast / confit / courgette / basil / parmesan

Celeriac – hazelnut crumb / miso butter / grilled onion

Dessert

Chocolate – 70% delice / cardamon yogurt / apricot sorbet

Strawberry – elderflower ganache / strawberry sorbet

Cheese – a selection of four British cheeses

2 courses £58

3 courses £70

Please speak to a member of our staff, before you order your food and drinks, if you have any food allergies and/or intolerances and wish to know of our ingredients.

Service is at your discretion

We do not accept American Express