



DINNER MENU

2 courses £40 or 3 courses £50

Canapes / House Breads & Whipped Butters

SNACKS

House Marinated Olives £4.50

Fresh Maldon Oysters £3.50 each

Plain / or with Crème Fraiche Pickled, Cucumber, Dill / or with Soy, Pickled Ginger, Crispy Onion

STARTERS

Smoked Cheddar Tortellini, Squash, Sage, Candied Pumpkin Seeds (V)

Dressed Crab, Grapefruit, Fennel, Ajoblanco

Rabbit Terrine, Damson, Chicory, Watercress

No.15 House Smoked Salmon, Crème Fraiche, Pickled Cucumber, Trout Roe

Steak Tartare, Alliums, Truffled Egg Yolk Puree, Potato Crisp

MAINS

Lamb Rump, Turnips, Charred Lettuce, Lardo, Preserved Lemon

Chicken Breast, Black Garlic Stuffed Leg, Artichoke, Dressed Shimeji Mushrooms

Halibut, Leek Fondue, Clams, Chive Beurre Blanc

Monkfish, Cauliflower, Brassicas, Finger Lime, Miso Dill Nage

Potato Terrine, Artichoke, Turnip, Cavolo Nero, Salsa Verde (V)



GRILL

220g / 8oz Charcoal Grilled Fillet Steak (£10 supplement)

With Plum Tomato, Flat Mushroom, Steak Cut Chips, Bearnaise or Peppercorn Sauce

600g / 21oz Mature Dry Aged Chateaubriand (£12 supplement per person for two people sharing) With Roasted

Shallots, Flat Mushrooms, Steak Cut Chips, Bearnaise or Peppercorn Sauce

SIDES £5 each

Koffmann Skinny Fries / New Potatoes with Capers & Parsley

Seasonal Greens, Salsa Verde / Bitter Leaf Salad, Mustard Dressing

DESSERTS

Fig Bakewell Tart, Honey Ice Cream

Buttermilk Panna Cotta, Burnt Orange, Soy, Sesame Tuille

Milk Chocolate Namelaka, Blackberry, Milk Sorbet

Plum and Tonka Bean Mille-Feuille, Cardamom Ice Cream

Selection of 3 Cheeses and Crackers, Grapes, Walnuts, Apple, Celery
(For 6 Cheeses £3 supplement)

If you have a food allergy or intolerance please speak to a staff member before ordering your meal

A discretionary 12.5% gratuity for staff will be added to your bill

All prices inclusive of VAT