



2 COURSES £20  
3 COURSES £25



### STARTERS

PIGEON HAM  
Balsamic Strawberries, Sweetcorn, Granola

ISLE OF WIGHT GAZPACHO  
Basil Sorbet

CORNISH MACKEREL TATARE  
Purple Potato, Avocado, Quinoa Crisp

ENGLISH ASPARAGUS  
Crispy Burford Brown Egg, Hollandaise

### MAINS

STEAMED BLACK BREAM  
Globe Artichoke Heart, Broad Beans, Buerre Monté

SHEPHERDS PIE  
Braised Lamb Shoulder, Seasonal Greens, Lamb Jus

SMOKED AUBERGINE CANNELLONI  
Saffron yoghurt, Basil and Mint Pesto, Burrata

NEW SEASON LAMB PAVÉ (Add £4)  
Goats Cheese, Tempura Courgette Flower, Jersey Royal, Tapenade

SIRLOIN OF BRITISH ROSE VEAL (Add £10)  
Fondant Potato, Girolles, Port Sauce

### DESSERTS

CHOCOLATE FONDANT  
Raspberries, Stout Ice Cream

OLIVE OIL & PISTACHIO CAKE  
Caramelised Peach, Sheep's Milk Ice Cream

TRH CREAM TEA  
Ice Tea, Scone, Strawberry & Elderflower Jam, Cornish Clotted Cream

PAXTON & WHITFIELD CHEESE SELECTION (Add £3.5)  
Fruit-Bread, Quince, Pickles



1ST FLOOR,  
51 DAVIES STREET,  
MAYFAIR W1

*Created by chef Stephane*