

FORTNUM & MASON

EST 1707

STARTER

Heritage Tomatoes & Burrata

Basil Dressing (V) (G)

Sea Bream Ceviche

Chilli, Cucumber, Coriander & Lime (G)

Rarebit

Welsh or Elegant

MAINS

Pumpkin & Ricotta Ravioli

Sage & Pine-Nut (V)

Grilled Loch Duart Salmon

Mussels & Samphire (G)

Roast Cotswold Chicken

Cannellini Beans & Chorizo

DESSERTS

Mille-Feuille

Praline and Valrhona Dark Chocolate (V) (N)

Coconut and Chocolate Ice Cream Coupe

Served with Hot Chocolate Sauce (VE) (N)

Knickerbocker Glory

Vanilla & Strawberry Ice Cream, Pineapple & Raspberries, Raspberry Coulis, Italian Meringue (V) (G)

Including a Welcome Cocktail

Two Courses - £28

Three Courses - £32

(V) – Vegetarian (VE) – Vegan (G) – Made Without Gluten (N) – Contain Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about specific allergen, please speak to a member of staff. All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 05/2018.

