



## Belgravia in Bloom

Two courses · 32pp

*into the wild*

Mushroom Vermouth, Fig Leaf, Pine, Champagne · 18

*starters*

Spiced butternut soup, rocket pesto & artisan bread (pb)  
Burrata, hay baked beetroot, caramelised fig, pomegranate (v)  
Pulled pork croquettes, apple & kohlrabi remoulade,  
mustard mayonnaise

*mains*

Pearl barley risotto, truffle & wild mushrooms (v)  
Chicken katsu salad, gem lettuce, spinach, Caesar dressing  
Grilled cauliflower, smoked hazelnut hummus, kale & rhubarb (pb)  
Rare breed beef burger, tomato & chilli chutney, truffled brie,  
garlic mayonnaise served with hand cut chips



(pb) Plant Based | (v) Vegetarian

An optional 13.5% service charge will be added to the bill.

Please let our staff know if you have dietary or allergen needs.

roof garden