

# SET MENU

£95

## STARTERS

H Forman's London Smoked Salmon

*Traditional Accompaniments*

Devon Crab

*Compressed Cucumber, Kohlrabi, Seaweed Toast*



*Gewürztraminer 'Les Princes Abbés' Domaines Schlumberger 125ml*

## MAIN COURSES

Dover Sole 

*Grilled or Meunière*

Hereford Aged Beef Fillet Steak 250g

*Watercress, Béarnaise*



*Chardonnay, Crocodile's Lair 125ml*

or

*Malbec, Zuccardi Q 125ml*

## DESSERTS

Raspberry Soufflé (v)

*Blueberry Ice Cream*


Baked Alaska (v)

*Cherry Compote, Pistachio*



*Béres Tokaji Aszú 5 Puttonyos 2011*

(v) vegetarian | (vg) vegan

 Denotes a favourite signature dish of Mrs T, our Founder and President

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you. Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.

All our meat is sourced from HG Walters. Our fish is locally sourced from Billingsgate market.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.