

Leroy

Bread and butter

Nocellara olives

Crab mayonnaise, crispy pork skin

Devilled eggs

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Mussels and smoked bacon

Steak tartare, egg yolk, shoestring fries

Celeriac, ricotta, hazelnuts, brown butter

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Rabbit wellington, pomme purée, slow cooked shoulder

OR

Poached cod, fried oyster, pomme purée

Chicory, clementine and walnut salad

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Mont blanc

**£100 per person**

A discretionary service charge of 13.5% will be added to your bill.

Please inform us of any allergies or dietary requirements

## cocktails

Kir **10**

Vermouth & Soda **9**

Suze & Tonic **9**

Americano **9.5**

Gin & Tonic **10**

Negroni - *classic, sbagliato* **11**

Gin or Vodka Martini **12.5**

*olive, twist, or gibson*

## softs

Iced 'Lemon Pekoe' Tea **5**

Something & Nothing Seltzer **4.5**

*Cucumber/Rose*

## beers

Braybrooke Helles Lager

*Leicestershire, 330ml, 4.2%* **6**

Table Beer Pale Ale, Kernel **6**

*London, 330ml, 3.4%*

Lucky Saint, Not Another Beer Co.

*Germany, 330ml, 0.5%* **6**

Garden Punch **8**

*Juniper, Apple, Thyme & Verjus*

## before & after

Limoncello **8**

Pastis Ricard **7**

Lazzaroni Amaretto **8**

Amaro del Capo **8**

Green Chartreuse **11**

Louis Roque La Vieille Prune EDV **11**

Nusbaumer Sureau Noir EDV **11**

House Patxaran **9**

Monteru, French Brandy Sauterne Cask **10**

Calvados Morin 10yr **11**

Paul Giraud Grand Cognac VSOP **13.5**

Château De Lacquy Armagnac 12 ans **19**

Malt Whisky Society #93.188

*The Antidote to Dull* 10yr **15**

Malt Whisky Society #94.19

*Emotion-Provoking and Mind-Blowing* 12yr **15**