

ESTD 2000

ROCKET

LONDON ENGLAND



CANAPÉS

FISH & SEAFOOD

COLD

Smoked salmon - *Secret Smokehouse salmon, pickled mouli, pimento pepper (gf)*

Trout Royale - *Hot smoked trout choux, Amalfi lemon, Exmoor caviar*

Tuna tataki - *Sriracha, seaweed rice cracker (gf, df)*

Sea bream taco - *Guacamole, charred spring onion, pimento chilli and lime (df)*

Crab doughnut - *Dorset crab and English crème fraîche*

Cod's roe - *Charcoal crackers, whipped cod's roe, pickled radish*

Lobster roll - *Cornish lobster and shrimp brioche roll*

Mackerel - *Mackerel pâté, oat cake, gooseberry and celery*

Exmoor caviar - *Brown butter brioche egg and soldiers, Exmoor caviar*

HOT

Fish pie - *Fish pie whipped potato champ*

Scallop - *Seared Scottish scallop, seaweed, orange and caper butter (gf)*

Prawn - *Prawn toast, katsuobushi, sweet mayo and Japanese BBQ sauce (df)*

Monkfish - *Monkfish croquette, chip shop curry velouté, peas*

Potato - *Baby Charlotte potato, crème fraîche, caviar, Beldi lemon (gf)*

Salmon - *Miso-glazed organic salmon, pickled ginger and fennel (gf, df)*

Allergen advice: we cannot guarantee the absence of allergens in any of our dishes, as all our food is prepared in an open plan kitchen

(v) – vegetarian, (ve) – vegan, (gf) – gluten-free, (df) – dairy-free, (n) – nuts



POULTRY, MEAT & GAME

COLD

Beef - *Beef tartar, crispy artichoke, horseradish root (df)*

Ham hock - *Ham hock Scotch egg, piccalilli, mustard cress*

Ham - *Rosemary spiedino, air dried ham, mozzarella, watermelon pickle (gf)*

Bresaola - *English Wagyu bresaola, IPA beer bread croute, goat's curd, balsamic pearls*

Chicken - *Korean chicken and vegetable rice paper rolls, soy (gf, df)*

Chorizo - *Noccellara olive, chorizo, smoky tomato hummus crostini (df)*

Terrine - *Pressed Norfolk Estate game terrine, Medjool dates and thyme sandwich (df)*

Duck - *Duck liver parfait, madeira jelly, rosemary crisp*

HOT

Beef - *Pavé of aged Hereford beef fillet, béarnaise sauce (gf)*

Beef - *Braised shortrib of beef crumpet, Montgomery cheddar, kimchi crumpet*

Lamb - *Moroccan-spiced lamb confit, pressed mint, aubergine and pomegranate*

Chicken - *Ras al hanout spiced Lebanese chicken, tahini yogurt*

Sausage - *Tamworth and Black Périgord truffle sausage roll*

Pork belly - *Vietnamese pork belly, pear purée (gf, df)*

Chicken spiedini - *Cotswold white chicken, Dijon mustard and tarragon (gf, df)*

Chicken wings - *Crispy chicken wings, lemon, thyme*

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VEGETARIAN

COLD

Sable - *Parmesan sables, roast fennel, preserved lemon*

Radish - *White radish, elderflower, smoked almond purée (ve, gf, df)*

Courgette - *Yellow courgette, green bean, truffled honey, parmesan (gf)*

Potato - *Potato thins with truffle and parmesan cream (gf)*

Feta - *Baked Iranian spiced feta, rose harissa, pomegranate and za'atar (gf)*

Broad bean - *English pea, broad bean and horseradish rice cake, garden bloom (ve, gf, df)*

Pumpkin - *Tartlet of Delica pumpkin, Charolais goat's cheese, pumpkin praline, merlot*

Quail egg - *Soft-boiled quail egg, celery salt, hollandaise (gf)*

HOT

White bean - *White bean and wild garlic falafel, pickled vegetables (ve, df)*

Tomato - *Winter tomato, smoked mozzarella arancini*

Manchego - *Manchego croquettes with quince purée*

Wild mushroom - *Wild mushroom and croustade, poached quail's egg, bearnaise*

Aubergine - *Aubergine char sui, puffed green rice, furikake salt (ve, df)*

Carrot - *Carrot and bay soufflé with black cardamom and heritage carrot jam*

Broccoli - *Broccoli pine nut and Colston Bassett tart*

Sweetcorn - *Sweetcorn kimchi and ketchup, crispy rice cake (gf, df)*

Kale - *Kale baji, coconut yogurt (gf, df)*

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SUBSTANTIAL*

Pollock - *Cones of Cornish line-caught pollock and chips, tartar sauce*

Squid - *Salt & pepper chilli squid, Thai dipping sauce (df)*

Fritto misto - *Romanesco, tiger prawn, seabass, herbed aioli*

Pork - *Pulled pork slider, barbecue sauce and slaw*

Chicken - *Buttermilk fried chicken, wedged Caesar, house pickles*

Lamb - *Yorkshire minted lamb burger, tzatziki, potato brioche and caraway seeds*

Beef - *Smokey Hereford prime rib Burger, smoked bacon, aged Comté, whisky jus*

Robata skewers - *Chicken satay, ginger beef, blackened coriander prawns and miso aubergine (df)*

Bao - *Steamed bao buns Creedy Carver duck, hoisin, green onions*

* *Supplementary cost*

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