



ESTD 2000

ROCKET

LONDON ENGLAND



DINNER

TO START

Cornish Gurnard

Escabeche, fennel and citrus salad, sourdough crumb

Cod

Cod crudo, spiced dashi, pickled radishes, sea vegetables

Yellowfin Tuna

Carpaccio of yellowfin tuna, Isle of Wight tomatoes, confit Charlotte potato

Salmon

Forman's London Cure smoked salmon, rainbow beetroot, yoghurt

Dorset Crab

White and brown crabmeat salad, pickled kohlrabi, celeriac and Granny Smith apple

Asparagus

White and green asparagus, smoked tofu, truffle chardonnay dressing

Summer Squash

Date-roasted summer squash, ginger tomatoes, spiced dukkah and pomegranate

Burrata

La Latteria burrata, courgettes, borage, mint, lemon, black olive crumb

Cornish Little Leaves

Kombucha pickled and shaved spring vegetables and sunflower seed purée

Tortellini

Gloucester Old Spot pork and chicken tortellini, wild mushroom and tarragon brodo

Silver beakers of sourdough, focaccia, Netherend Farm butter



TO FOLLOW

Cotswold White Chicken

Breast of Cotswold white chicken, Tuscan white bean and cavolo nero, smoked tomato purée

Navarin d'Agneau

Navarin of lamb shoulder, roasted summer baby vegetables, pommes Parisiennes

Cornish Lamb

Rump of lamb marinated in miso and mint, smoked aubergine purée, jalapeno sauce

Duck

Lavender-crusted duck breast, toasted peach, grilled sweetheart cabbage, lemon thyme jus

Beef Sirloin

Roast Aberdeen Angus, braised cheek, potato nori puff, watercress

Halibut

Pan-fried halibut, fricassée of wild mushrooms, spinach gnocchi, smoked wild garlic velouté

Sea Trout

Pan-fried fillet of sea trout, salsify, caviar and pea beurre blanc

Black Bream

Pan-fried fillet of black bream, salt cod croquette, tender stem broccoli, sauce vierge

Celeriac

Slow-roasted celeriac root, warm tartare sauce, pickled kohlrabi, toasted hazelnuts

Gnocchi

Truffle gnocchi, leek and broad beans, caper gremolata, smoked hay emulsion



TO FINISH

Amalfi Lemon

Amalfi lemon semifreddo, brown butter financier, Wye Valley blueberries

Peach Melba

Peach and vanilla panna cotta, raspberries, white almond ice cream

Rhubarb

Brown sugar meringue, rhubarb, and green tea, amaretti crumb

Strawberry and Cream

Oakchurch strawberries, Estate Dairy cream, mint sorbet

Fig and Raspberry

Fig and raspberry frangipane, rose, and orange ice cream

Summer Berries

Summer berry macaron, champagne and strawberry sauce

Chocolate and Passionfruit Opéra

Valrhona and dark chocolate financier, feuilletine and salted caramel ice cream

Dark Chocolate

Billionaire chocolate tart, malt ice cream