



ESTD 2000

# ROCKET

LONDON ENGLAND



## DINNER

### TO START

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#### Sea Bream (gf)

*Sea bream and Granny Smith apple tartar, pickled kohlrabi, caviar and Isigny crème fraîche*

#### Yellow Fin Tuna (df)

*Carpaccio of yellowfin tuna, wasabi crumb, Asian vegetables and pomelo salad, cucumber ketchup*

#### Crown Prince Squash (ve, gf, df)

*Roast, confit, Crown Prince squash, whipped smoked tofu and miso, pickled shimeji mushrooms, red amaranth*

#### Scottish Salmon

*Cured salmon, belly and horseradish tartar, golden beetroot, smoked yoghurt*

#### Burrata (v, gf, n)

*La Latteria burrata, dried and pickled grapes, pumpkin seed granola and brassica pesto*

#### Wild Mushrooms (v)

*Foraged wild mushrooms, Pedro Ximénez, Burford brown egg, homemade toasted crumpet*

#### Scallops

*Orkney scallops, celeriac purée, pine nut and golden raisin dressing, pomegranate*

#### Winter Vegetable Salad (ve, df, n)

*Pickled and raw radicchio, heritage carrot, fennel, quince, pear, candied walnuts*

#### Custard Tart (v)

*Berkswell custard tart, caramelised onions, Jerusalem artichokes, fresh herbs*

#### Tortellini

*Gloucester Old Spot Pork and Cotswold White Chicken Tortellini, Wild Mushroom brodo*

*Silver Beakers of Artisan sourdough, focaccia, tornado crown, Netherend butter*

*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*



## TO FOLLOW

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### Cotswold White Chicken

*Pan-fried chicken breast with smoked hay emulsion, leeks, gnocchi, sweetcorn*

### Creedy Carver Duck

*Roast duck breast and bonbon of duck confit, buttered mandarin kale, celeriac gratin*

### Rump Of Salt Marsh Lamb

*Roast lamb rump, black garlic emulsion, winter bean fricassée, braised salsify, cavolo nero gremolata*

### Aynho Park Venison (df)

*Roast saddle and ragu shoulder, potato confit, quince purée, kale, toasted oats*

### Daube De Boeuf (gf)

*Braised beef cheek, horseradish mash, bunch carrot, brussels tops, beetroot ketchup*

### Hereford Beef (gf, df)

*Sirloin of beef, heritage carrot, smoked cheek, charlotte potato, root vegetable crumb*

### Sea Bass (gf)

*Fillet of sea bass, potato fondant, celeriac purée, toasted tender stem broccoli, warm tartare sauce*

### Sea Trout (gf)

*Roast Cornish Trout, porcini potato purée, braised endive, pickled celery root, beurre blanc*

### Cannelloni (ve, df)

*Potato cannelloni with roasted mushroom and cauliflower, grilled king oyster mushroom, truffle sauce*

### Gnocchi (ve, gf, df)

*Salt-baked parsnip gnocchi, apple, roasted artichokes, brussels tops, watercress sauce*

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## TO FINISH

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### Apple (v)

*Pink Lady apple tatin, prune and Armagnac ice cream*

### Lemon (v)

*Meringue, lemon mousse, crème fraîche ice cream*

### Lime (v)

*Chilled lime, brown butter cake, citrus, red sorrel, blueberry*

### Dark Chocolate (v)

*Billionaire's dark chocolate tart, clementine, bay and whiskey ice cream*

### Chocolate & Hazelnut (v, n)

*Chocolate and hazelnut delice, salted caramel crèmeux, bitter chocolate wafer*

### Mont Blanc (v, gf, n)

*Vanilla macaron, crème de marron, poached pear, blackcurrant coulis*

### Panna Cotta (v)

*Buttermilk panna cotta, blackberry jelly, apple compôte, London Honey financier*

### Pain Perdu (v)

*Toasted spiced brioche, rhubarb, ginger and smoked hay custard*

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