



ESTD 2000

ROCKET

LONDON ENGLAND



DINNER

TO START

London Salmon

Potato vichyssoise, shaved fennel, candy & golden beetroot, dill
(Fish, milk, eggs, mustard, sulphites)

Bream Crudo

Tokyo turnip, wasabi, samphire, tamarind and citrus dressing
(Fish, sesame, eggs, mustard, soya, sulphites)

Le Cocktail

Prawn and avocado cocktail, tardivo, heritage radishes, mango and yuzu dressing
(Crustaceans, milk, soya, sulphites)

Yellowfin Tuna Nicoise

Puffed potatoes, haricot verts, sundried tomato, saffron egg yolk purée, anchovy dressing
(Fish, eggs, mustard, sulphites)

Ballotine of Chicken

Lovage emulsion, peaches, chicken crackling
(Mustard, eggs, sulphites, nuts – walnuts, alcohol, contains mushrooms)

Heritage Carrot (ve)

Salt-baked and elderflower cured yellow carrot, whipped tahini, sunflower seed salsa verde, caramelised yoghurt
(Sesame, sulphites)

La Latteria Burrata (v)

Pickled and dried grapes, pickled cucumbers, nettle pesto
(Milk, sulphites, alcohol)

Asparagus – Tip to Tail (ve)

Wye Valley Asparagus, whipped tofu miso emulsion, maple hazelnuts
(Gluten, soya, sulphites, nuts – hazelnuts, contains mushrooms)

Cappelletti (v)

Pea, ricotta and broad bean cappelletti, parmesan brodo
(Milk, eggs, gluten, sulphites)

Silver beakers of sourdough, focaccia, Netherend Farm butter



TO FOLLOW

Cotswold White Chicken

Breast of Cotswold white chicken, potato and white turnip pot pie, sweetheart cabbage, tarragon jus
(Gluten, eggs, milk, sulphites, alcohol)

Herdwick Lamb Rump

Potato pavé, fresh peas, Roscoff onion purée, braised shoulder croquette, navarin jus
(Milk, gluten, eggs, sulphites)

Raynham Estate Beef

Sirloin of beef, stuffed charlotte potato, braised artichokes, sauce barigoule
(Celery, sulphites)

Herdwick Lamb Shoulder

Braised lamb shoulder, courgette and basil purée, potato galette, garlic buttermilk
(Celery, milk, sulphites)

Short-Rib of Beef

Braised short-rib, lemon butter mash, torched tender stem, Norfolk watercress
(Celery, alcohol, dairy, sulphites)

Atlantic Cod

Seaweed and flower wrapped cod, bok choy, sticky rice, kombu broth
(Fish, sesame, sulphites)

Chalkstream trout

Olive oil potato purée, vine tomatoes, barbecued gem lettuce, sauce choron
(Fish, milk, sulphites)

Gnocchi (v)

Crushed pea and mint gnocchi, velouté, raw and toasted Jerusalem artichoke, pickled Romanesco
(Milk, gluten, sulphites)

Delica Squash (ve)

Torched leek, baked rice, coconut, lime and cucumber curry, toasted cashew and curry leaf tarka
(Mustard, nuts - cashews)

Celeriac (ve)

Celeriac shawarma, velouté and skin ash, lemon braised chard, smoked tomato purée
(Celery, milk, sulphites)



TO FINISH

Strawberry Arlettes (ve)

Fresh strawberries, puff pastry arlettes, coconut & lime cream, strawberry sorbet
(Gluten, soya)

Pink Lady

Apple rose tart, blackberry sorbet
(Gluten, eggs, milk, sulphites)

Chocolate and Cherry Opera

Black cherry ice cream, caramelised chocolate soil
(Gluten, eggs, milk, soya, nuts - hazelnuts)

Raspberry & Passionfruit

Hazelnut macaron sponge, milk chocolate and buckwheat creméux, raspberry & passionfruit
(Gluten, eggs, milk, soya, nuts – hazelnuts)

Amalfi Lemon

Amalfi lemon mousse, London honey cake, blueberries
(Gluten, eggs, milk, soya, nuts)

Bitter Chocolate (ve)

Gianduja chocolate mousse, salted caramel, bergamot ice cream
(Gluten, soya)

Blackcurrant

Blackcurrant leaf sorbet, Gusbourne, lemon madeleine
(Gluten, milk, eggs, soya, alcohol, sulphites)