

SET MENU

TWO COURSES 29
THREE COURSES 35

TO START

WINTER VEGETABLE

Pearl barley broth

WARM JERUSALEM ARTICHOKE SALAD

Hazelnut pesto, confit lemon

MAIN COURSE

PRAWN LINGUINE

Thai basil and coconut, charred broccoli

CIDER BRAISED PORK RIBEYE

Hash brown, chorizo mayonnaise, fried egg

HARISSA BUTTERNUT SQUASH

Chickpeas, preserved lemon and roasted sprouts

DESSERT

TOFFEE DATE PUDDING

Apple compote, calvados toffee sauce, vanilla ice cream

WHITE CHOCOLATE MOUSSE

Salted peanut and blood orange

THE
ALICE

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.