

SET MENU

TWO COURSES 29
THREE COURSES 35

TO START

PUMPKIN AND GINGER SOUP
Crystalised ginger, pumpkin seeds

MISO BRAISED CELERIAC
Walnut, chicory and apple salad

MAIN COURSE

CIDER COOKED MUSSELS
Ragonetti, apple and celery, parsely crumb

PORK RIBEYE
Braised carrot with carrot and marmite

HARISSA ROASTED BUTTERNUT SQUASH
Chickpeas, preserved lemon and wasbi roasted sprouts

DESSERT

WARM VANILLA RICE PUDDING
Sake poached plums

AUTUMN FRUIT FOOL
Autumn fruit jelly, fennel crumble

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.