

# DINNER



## APERITIFS

### **Passport to Pimlico 10**

*East London Dry Gin, Hibiscus, Elderflower, Dry Curacao, Sparkling Wine*

### **Negroni Sbagliato 8.5**

*Campari, Cocchi di Torino, Prosecco*

## STARTERS

Heritage Tomatoes, Grilled Peppers, Charred Onions, Focaccia, Balsamic 8  
*Cinsault, La Vie en Rose, Languedoc, France*

Sea Bass Carpaccio, Octopus, Squid, Piquillo Pepper, Basil, Chilli 10  
*Riesling, Max Ferdinand Richter, Germany*

Tuna Tataki, Watermelon, Avocado, Wasabi, Sesame, Coriander 11  
*Tempranillo, Jarrarte-Joven, La Rioja, Spain*

Roasted Quail, Foie Gras, Sweetcorn, Sunflower Granola, Pine 12  
*Raventos D Alella, Chardonnay, Spain*

## MAINS

Cod, Sea Vegetables, Cucumber, New Potatoes, Elderflower & Ver Jus Beurre Blanc 22  
*Verdicchio, Salamagina, Italy*

Pea Risotto, Girolles, Burrata, Pine Nuts, Pea Shoot, Mint Oil 18  
*Arinto, Vinho Verde, Portugal*

Duck Breast, Rainbow Chard, Kohlrabi, Pickled Cherries, Gingerbread, Duck Jus 24  
*Barbera, Guerila, Slovenia*

Sirloin, Charlotte, Tender Stem, Malted Shiitake, Smoked Anchovy Butter 26  
*The Wild Beer Co, Epic Saison, Pale Ale*

## SIDES

Baby Gem, Tomato Salad & Balsamic Dressing 4  
Grilled Broccoli & Smoked Anchovy Butter 4  
Grilled Charlottes Potatoes & Beer Dressing 4  
Fries & Rosemary Salt 4

**Chef: Elliot Miller**

*If you require any specific allergen information, please ask a member of the team.*