

SNACKS

FOCACCIA

LARDO DI COLONNATA
& DRIED TOMATO SKINS
12

CRUDITÉS

RAW VEGETABLES
WITH CHIVE EMULSION
16

CAVIAR

IMPERIAL OSCIETRA
GRIDDLED POTATO BREAD
30G 80 / 50G 135

OYSTERS

DRESSED WITH
VERJUS MIGNONETTE
28 / 56

NOMAD SUNDAY ROAST

*please select one starter & one main,
mains are served with all the trimmings for the table*
50 PER PERSON

STARTERS

OGLESHIELD

RACLETTE CROQUETTE WITH PICKLED CHICORY
& BLACK TRUFFLE AIOLI

CHICKEN LIVER

PARFAIT WITH CAPERS, BRIOCHE
& PORT JELLY

SALMON

HOUSE-CURED WITH PICKLED CUCUMBER,
SMOKED SOUR CREAM & SEA VEGETABLE TEMPURA

CARROT

TARTARE WITH QUAIL'S EGG
& SUNFLOWER SEEDS

MAINS

LEEK

WOOD-FIRED WITH WHIPPED ALMOND
& OLIVE OIL VICHYSOISE

MONKFISH

ROASTED WITH BROWN BUTTER, SEAWEED
& TROUT ROE NAGE

DEVON LAMB

SHOULDER, SLOW-COOKED & SHREDDED
WITH PROVENCE LAVENDER

for two to share

WOOD-FIRED BRITISH BEEF

DRY-AGED RUMP, YORKSHIRE PUDDING FILLED
WITH BRAISED SHORT RIB & HORSERADISH

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO THE FINAL BILL.