



GROUP DINING MENU

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All tables are served with fresh baguette,  
The Estate Dairy butter and Belu filtered water

## STARTER

Steak tartare, gaufrette potatoes  
Gravadlax, pickled cucumber salad, mustard sauce  
Winter endive salad, grilled pear, walnuts, Danish blue (v\*)  
Rabbit rilette, pickles and rye crackers

## MAIN

170g sirloin minute steak  
Charred aubergine, crispy artichoke hearts, yoghurt, lemon oil, pinenuts (vg)  
Confit duck leg, haricot beans, parsley salad

## DESSERT

Apple almond cake, salted caramel ice cream (v)  
Lemon and blueberry custard tart (v)  
Creme caramel, armagnac prunes, toasted brioche (v)

## SIDES

French Fries  
Isle of Dogs lettuce salad  
Pickled cucumber salad, mustard seeds, dill

v - vegetarian | vg - vegan | v\* - can be made vegan upon request  
Please inform our staff of any allergies or dietary restrictions.

A discretionary service charge of 13.5% will be added to your bill.  
All prices include VAT.