

RESTAURANT

1640

ALLERGEN LIST

1. Cereals containing gluten (e.g., wheat, rye, barley, oats)
2. Crustaceans (e.g., crabs, prawns, lobsters)
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts (e.g., almonds, hazelnuts, walnuts, cashews, pecans,
Brazil nuts, pistachios, macadamia)
9. Celery (including celeriac)
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites (at concentrations above
10mg/kg or 10mg/L)
13. Lupin
14. Molluscs (e.g., mussels, oysters, squid, snails)

ALLERGEN LIST

NIBBLES

Gordal Olives, Orange Peel, Fennel Pollen (12)

Smoked Almond (8)

STARTERS

Burrata, Roasted Grapes, Pickled Fennel, Burnt Honey Dressing (7, 12)

Chicken Wings, Gochujang, Spring Onions and Sesame (1,6,11)

Seasonal Soup (1, 7, 9)

Mussels, Chorizo, Curry Leaf Oil, White Wine & Garlic (7, 12, 14)

MAINS

Pappardelle, Beef Shin Ragout “Bolognese” & Parmesan (1, 3, 7, 9, 12)

Tj-Crowe Bacon Chop, Champagne-braised Cabbage, Apple & Gochujang Glaze (1, 6, 12)

Supreme of Chicken, Grilled Courgettes, Polenta & Wild Garlic Pesto (7)

Cod, Blackened Miso Glaze, Grilled Asparagus, Shitakii Mushrooms (4, 6)

STEAKS AND BURGERS

Sirloin Steak, Onion, Mushroom, Watercress, Béarnaise or Sauce Diane, Chips (3, 7, 10, 12)

Wagyu Beef burger, Brioche bun, Smoked Applewood Cheese, Goop Sauce (1, 3, 7, 10, 12)

SIDES

Mash potato (7)

Chips (1, 6)

Harissa Carrots, Honey Chilli Dressing

Broccoli, Umami Dressing

DESSERTS

Sticky Toffee Pudding, Miso caramel, Macerated Dates, Roasted Vanilla Ice Cream (1, 3, 6, 7)

Cream Caramel (3, 7)

Gin Soaked Baba, Vanilla Chantilly, Pineapple and Mango (1, 3, 7, 12)

Strawberry, Hibiscus Meringue, Strawberry Ice cream, Mascarpone Mousse