



London Restaurant Festival

Midday - 5pm / Monday - Thursday

2 courses / £30 per person including an arrival glass of wine or prosecco

3 courses / £35 per person including an arrival glass of wine or prosecco

To Start

HERITAGE BEETROOTS with Grilled Figs, Pomegranate & Pistachios V

BROCCOLI SOUP with Goats Cheese & Walnuts V/VE

CHAPEL & SWAN SMOKED SALMON House Guinness Bread,

Johnnie Walker Black Label Gel, Lemon

Mains

CHICKEN MILANESE Rocket, Capers, Lemon, Shaved Parmesan

ROASTED FILLET OF COD with Wilted Greens, Surf Clams & Buttered Mousserons

THAI GREEN CURRY with Coconut Yoghurt & Steamed Jasmine Rice V

Dessert

JOHNNIE WALKER BLACK LABEL CRÈME BRÛLÉE Figs & Raspberries V/GF

APPLE & RUBY PLUM CRUMBLE with Clotted Cream V/GF

SORBET & ICE-CREAM Daily Selection, 3 Scoops V



Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable.

All prices inclusive of VAT. A discretionary service charge of 12.5% will be added.