



ESTD 2000

ROCKET

LONDON ENGLAND



DINNER

TO START

London Smoked Salmon

Potato vichyssoise, shaved fennel, candy & golden beetroot salad, dill mayonnaise, seaweed cracker

Cornish Bream Carpaccio

Tokyo turnip, wasabi mayonnaise, marsh samphire, tamarind & citrus dressing

Yellowfin Tuna Tartare “Niçoise”

Puffed potatoes, haricot verts, sundried tomato, saffron egg yolk purée, anchovy dressing

Yuzu Prawn Cocktail

Black Tiger prawns, avocado & lime, pickled tardivo, heritage radishes, mango & yuzu dressing

Springfield Chicken & Wild Mushroom Ballotine

Lovage emulsion, wild garlic, pickled walnuts, peach, chicken crackling, chardonnay vinaigrette

La Latteria Stracciatella (v)

Cabernet Sauvignon pickled & dried grapes, compressed cucumbers, nettle pesto

Cappelletti Primavera (v)

Vibrant green spinach pasta, pea, broad bean & ricotta filling, parmesan brodo, pickled carrot ribbons

Wye Valley Asparagus (ve)

Whipped tofu, miso & blood orange emulsion, truffle & maple hazelnuts, sourdough shards

Heritage Carrots (ve)

Salt-baked carrot, elderflower-cured carrot, whipped carrot tahini, sunflower seed salsa verde, caramelised coconut yoghurt

Sourdough, focaccia, Netherend Farm butter



TO FOLLOW

Kombu Atlantic Cod

Kombu brined & steamed cod, wrapped in shiso leaves & flowers, sticky rice, braised bok choy, daikon & heritage carrot salad, dashi broth

Pan-Fried Brixham Hake

Wild garlic velouté, crushed Jersey Royals, Hen of the Woods mushrooms

Seared ChalkStream Trout

Olive oil potato purée, roasted Isle of Wight vine tomatoes, barbecued gem lettuce, sauce Choron

Cotswold White Chicken

Roast breast of Cotswold White chicken, thigh and white turnip pot pie, sweetheart cabbage, tarragon jus

Roast Rump of Herdwick Lamb

Roast rump, braised shoulder croquette, potato fondant, garden peas, roasted white turnip, Roscoff onion purée, navarin jus

Fillet of Raynham Beef

Fillet of beef, pommes Anna, celeriac rémoulade, parsley, shallot & caper salad

Slow-Cooked Shoulder of Lamb

Braised lamb shoulder, fricassée of summer vegetables, buttered Jersey Royals, garlic buttermilk sauce

Sticky Short-Rib of Beef

Braised & glazed short-rib of beef, lemon butter potato purée, roasted & puréed brassicas, torched tender stem, Norfolk watercress

Summer Gnocchi (v)

English pea & mint gnocchi, velouté, shaved and toasted Jerusalem artichoke, pickled romanesco

Sri Lankan Squash (ve)

Roasted Crown Prince squash, torched leek, baked rice, coconut lime & cucumber curry, maple-roasted cashew, curry leaf tarka

Spiced Celeriac (ve)

Marinated & roasted celeriac, celeriac velouté, lemon & garlic braised chard, smoked tomato purée, caper gremolata



TO FINISH

Apple Tart

Pink Lady apples, almond frangipane, crème pâtissière, blackberry sorbet

Chocolate & Hazelnut Opera

Kirsch & crème fraîche cherry, cherry cremeux, chocolate tuille

Passionfruit & Raspberry Macaroon Cake

Vanilla yoghurt, nibbed almond cluster, passion fruit curd, white chocolate sorbet

Amalfi Lemon

White chocolate & lemon mousse, blueberry coulis, brown butter financier, fresh blueberries

Glazed Chocolate Salted Caramel Tart

Valrhona Guanaja chocolate ganache, salted caramel, white chocolate mirror glaze, bergamot ice cream

Sparkling Blackcurrant Sorbet

Blackcurrant leaf sorbet, Gusbourne English Sparkling Wine, lemon madeleine, white chocolate feather

Strawberry Arlettes (ve)

English strawberries, caramelised arlettes, coconut & lime cream, strawberry sorbet