

FIFTH FLOOR
CAFÉ & TERRACE

SPRING DINING MENU

3 courses with a choice of Paloma or Tommy's Margarita 35

STARTERS

Super green detox salad, green tzatziki sauce (ve)

Spiced crab bisque, white crab and focaccia

Cured salmon, pickled cucumber, preserved lemon and avocado

MAINS

Couscous with charred tender-stem broccoli and leek,
borani esfenaj and alfalfa sprouts (ve)

Salmon, chickpeas and spinach coconut curry

Lamb rump, petits pois à la française, lamb jus

DESSERT

Salted caramel and chocolate fondant tart, honeycomb ice-cream (v)

Pistachio tiramisu (v)

Raspberry and vanilla Mille-Feuille (v)

SIDES

Duck fat roasted new potatoes 6

Broccoli, spiced peanuts sauce 6

Rocket salad, Parmesan, crispy shallot, balsamic 6

Chunky chips (v) 6



Scan for Allergens &
Nutritional Information



(v) suitable for vegetarians (ve) suitable for vegans.

Should you have any food allergies or special dietary requirements please inform your waiter.

Please note that allergens are used on our premises so we cannot guarantee an allergenfree environment. Adults need around 2000 kcal a day.

All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill