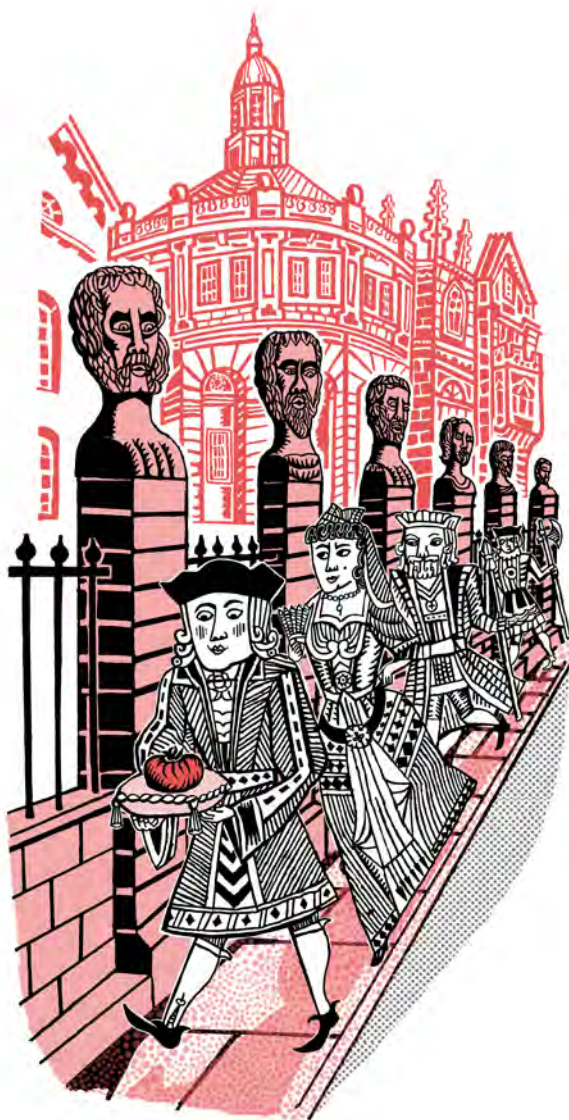


SET MENU



Two Courses 24
Three Courses 28

TO START

JERUSALEM ARTICHOKE VELOUTE
SOUR CREAM, CHIVES

VESUVIO TOMATO
GRILLED PEPPERS, CAPERS, LEAVES, CROUTONS, SHERRY VINE-
GAR

CITRUS CURED TROUT
FENNEL, SESAME, GRAPEFRUIT PONZU

MAIN COURSE

ROBATA GRILLED CHICKEN
CHANTERELLES & VIN JAUNE

MARKET FISH
DRESSED GREEN SALAD, LEMON & CAPER BURNT BUTTER

GRILLED BAVETTE
DRESSED GREEN SALAD, BEARNAISE

ARTICHOKE TAGLIATELLE
TOMATOES, CAPERS, PINE NUTS, HERBS & PARMESAN

TO FINISH

BRAMBLE MERINGUE TART

70% VALRHONA DARK CHOCOLATE FONDANT
CARAMEL ICE CREAM

RANDOPH CHEESE PLATE
SEASONAL ENGLISH CHEESES, CRACKERS, GRAPES, QUINCE

THE
ALICE

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.