

ONE ONE FOUR

2 COURSES £38 3 COURSES £45



WELCOME TO ONE ONE FOUR

JERSEY OYSTERS EACH 4 | HALF A DOZEN 18

AMUSE-BOUCHE

HOUSE BREAD

STARTERS

DUCK RILLETTE, SHIMEJI, ROSCOFF ONION JAM, HOUSEMADE BRIOCHE

BURRATINA, WILD GARLIC VELOUTE, ASPARAGUS, HAZELNUT

COD CHEEKS, ROMESCO, CAPONATA, PINE NUT TARATOR

SMOKED EEL, BEETROOT, APPLE & HONEYDEW MELON SALSA, HORSERADISH

LAMB CHOP, MINT COUSCOUS, TAHINI YOGHURT, FENNEL & ONION

MAINS

GRILLED OCTOPUS & CHORIZO RISOTTO, TOMATO & FENNEL GREMOLATA, THAI BASIL

SEABREAM, SEAFOOD NAGE, PEARL BARLEY, SPRING VEG MEDLEY

TERIYAKI CAULIFLOWER, BOK CHOI, SESAME DRESSING, CRISPY NOODLES

PORK TENDERLOIN, BLACK PUDDING, CARROT, POMME PURÉE, SAGE JUS

CHARGRILLED BEEF SIRLOIN, WILD MIX MUSHROOM, ARTICHOCKES, GREEN PEPPERCORN SAUCE [+12]

SIDES

TRUFFLE CAESAR SALAD, QUAIL EGG, PARMESAN, CROUTONS 6

TURNIP TOPS, CANNELLINI BEANS, GARLIC BREADCRUMBS 5

ROASTED BABY POTATOES, PERSILLADE, CARAMELISED ONIONS 5

PRE DESSERT

DESSERTS

CUSTARD DELICE, ROSE & HIBISCUS RHUBARB, PISTACHIO MERINGUE, MANGO

DUKE OF CAMBRIDGE TART, CLOTTED CREAM, SPICED BLOOD ORANGE

DARK CHOCOLATE MOELLEUX, SPICED BLOOD ORANGE, CARDAMOM & SALTED CARAMEL ICE CREAM, BISCOFF CRUMBLE

SELECTION OF ARTISAN CHEESES, TRADITIONAL GARNISHES [+8]

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. A FULL DETAILED ALLERGENS LIST IS AVAILABLE ON REQUEST, PLEASE SPEAK TO YOUR SERVER.

WE CANNOT GUARANTEE A 100% NUT FREE ENVIRONMENT AS NUTS ARE USED IN SOME AREAS OF FOOD PREPARATION. GAME MAY CONTAIN SHOT.