

SET MENU

£27 for 2 courses

£32 for 3 courses



ve gf Sweet potato cannelloni of date, pistachio & cassava couscous, salsa verde

v gf Rosary Ash goats' cheese, candied beets, toasted pine nuts, balsamic

gf Chicken terrine, orange, chicory, summer herbs

gf Confit sea trout, potato mousse & caper vinaigrette

v gf Kolrhabi taglietelle, shaved truffle, parmesan* cream, herb pesto

gf Pan-fried seabass, minted purple potato, asparagus, carrot puree

Lemon & marjoram chicken, roast pumpkin, green beans, confit shallot & jus

gf Seared duck breast, grilled polenta, sheeps' cheese & raspberry vinaigrette

v English strawberries, basil sorbet, vanilla Chantilly, white chocolate

v Millionaire's chocolate cheesecake & salted caramel

v Assorted macarons x4

The Phene 9 Phene Street, Chelsea SW3 5NY

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*we use Twynham Grange 'Parmesan-style cheese' because it's vegetarian, but that's a bit of a mouthful

A discretionary 12.5% service charge will be added to your bill. Allergen information is available.

GF = Gluten Free V = Vegetarian VE= Vegan