

NIBBLES

gf	Oysters [weather dependant]	
	each	
gf	Smoked mackerel pate & sourdough	£6
	Norfolk bresaola	£6
v	Pork & black pudding sausage roll	£5
	Spinach, feta & pine nut roll	£4

SHARERS

£3	Norfolk free range charcuterie & British cheese trio	£22
	Smoked & cured fish board with sourdough	£26
v*	Whole baked Tunworth & toast	£18
	Hanger steak sharer, aioli & watercress on sourdough	£29
ve	Falafel, hummus trio, asparagus, broccoli,	£18

STARTERS

ve	Pea & watercress soup, garlic croutons	£7
ve gf	Charred purple broccoli, fig, hazelnut, chicory & black garlic	£7
gf	Lamb sweetbreads, morels, pea puree, Madeira reduction	£8
gf	Grapefruit cured salmon, compressed cucumber, avocado	£8
gf	Smoked chicken & leek terrine, carrot, grelot onions	£8
v	Asparagus, duck egg, hazelnuts, cider vinegar	£9
gf	Seabream ceviche, radish, quinoa, dandelion	£9

MAINS

gf	Lamb rump, spring vegetables, artichokes, chicory, anchovy & olive salsa	£18
gf	Roast hake, lobster & shellfish broth, creamed potato, wild garlic aioli, saffron oil	£21
gf	Duck breast, soft polenta, sautéed girolles, leeks, pickled blackberries	£17
	Chicken supreme, smoked black pudding, dry-cure bacon, cauliflower & chicory gratin	£17
gf	Seared mackerel, new potato salad, horseradish, beetroot, watercress	£16
v* gf	Sous vide celeriac, Lincolnshire Poacher sauce, Granny Smith, truffle, celeriac crisps	£16
	Lobster, scallop & king prawn pithivier, mashed potato, fine beans	£25
ve gf	Salt-baked beetroot, white bean hummus, purple sprouting broccoli, asparagus, smoked rapeseed oil	£16
	Chuck & brisket cheeseburger, fries, pickles & slaw	£14
ve	Moving Mountains vegan burger, fries, pickles & slaw	£14
	+ avocado / streaky bacon / Kentish blue cheese	£2
	Steaks - Hanger [240g] / Galician Blonde Sirloin [400g] / Galician Blonde Rib-Eye [1000g] with fries & salad	£19 / £29 / £59
	+ salsa verde / roast bone marrow jus / Lincolnshire Poacher sauce	£2

SIDES

v gf	Mashed potato	£5	v gf	Cauliflower & chicory gratin	£5	v	Fries	£4
ve gf	Fine beans	£4	v gf	Creamed polenta	£4	v gf	Purple sprouting broccoli	£4
ve gf	Watercress salad	£5	v gf	Buttered Jersey Royals	£4	v gf	Asparagus, peas & beans	£5

gf = Gluten Ingredient Free v = Vegetarian ve = Vegan

A discretionary 12.5% service charge will be added to your bill. *Cheese may use traditional rennet, please inform us if this is of concern
Full allergen information is available, please ask your waiter.

WHAT'S ON AT THE PHENE...

British Seafood Month - Throughout April

Throughout April we'll be celebrating British seafood across our menus and have activities such as oyster shucking to come and get involved with. Champagne, oysters and early British sunshine make the perfect trio!

Private Events Spaces to Hire

Weddings, engagements, special birthdays, Christenings, delegate meetings, parents' evenings and wakes; we regularly play host to all. With 2 private rooms upstairs, a private restaurant space, and 2 bookable garden areas, we have you covered.

The Oakley Room - *up to 44 seated or 75 standing*

The Club Room - *up to 18 seated or 30 standing*

Contact Dani on events@thephene.com for availability.

Chelsea Wine Club - Every Monday

Love great wine? Hate Mondays?

We've just launched our Monday Wine Club. Simply turn up on a Monday for 50% off all wine and 30% off all sparkling. No strings attached.

Fancy hosting a Monday night event? Take advantage of this offer and treat your guests to a drop of something extra special!

Chelsea Flower Show - 21st to 25th May

A week of celebrations as Chelsea becomes the centre of the horticultural universe.

Be sure to book early as we'll be full for lunch and dinner every night.

How about throwing a post-show party in one of our private rooms?

Get in touch with our events team!

events@thephene.com or 0207 352 9898