

NIBBLES

ve gf Roman artichokes	£4
Smoked mackerel pate & sourdough	£6
gf Norfolk bresaola	£6
Pork & black pudding sausage roll	£5
v Spinach, feta & pine nut roll	£4

BREAKFAST

10 - 11:30am

v Toasted granola, yoghurt, berries, lavender honey	£8
The King's English Lincolnshire & Cumberland sausages, black pudding, smoked bacon, leek & potato hash brown, portobello mushroom, vine tomatoes, two poached Clarence Court eggs & toast	£15
v The English Garden Grilled haloumi & aubergine skewers, leek & potato hash brown, mushroom, Swiss chard, smashed avocado, vine tomatoes, two poached Clarence Court eggs & toast	£15
ve The Full Vegan Walnut & chestnut sausages, leek & potato hash brown, portobello mushroom, Swiss chard, smashed avocado, vine tomatoes, scrambled tofu & toast	£14

OUR FAMOUS ROASTS

Served with garlic roast potatoes, roast carrots & parsnips, broccoli, celeriac, carrot & pea purees and our lovingly made bone marrow jus

Roast sirloin of beef & Yorkshire pudding	£18
Roast chicken, pork & apricot stuffing	£17
gf Roast pork porchetta, crackling & apple sauce	£17
v Stilton, mushroom, spinach & chestnut Wellington with vegan gravy	£16
ve gf Roast butternut squash, za'atar, wild mushrooms, cranberries, with vegan gravy	£16

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

SHARERS

Norfolk free range charcuterie & British cheese trio	£22
Smoked & cured fish board with sourdough	£28
v Whole baked Tunworth & toast	£18
Hanger steak sharer, aioli & watercress on sourdough	£29
gf Oysters [weather dependant]	£3 each

STARTERS

v Pea & watercress soup, garlic croutons	£7
ve Charred purple broccoli, fig, hazelnut, chicory & black garlic	£7
gf Smoked chicken & leek terrine, carrot, grelot onions	£8
gf Grapefruit cured salmon, compressed cucumber, avocado	£8

MAINS

gf Lamb rump, Jersey Royals, spring vegetables, anchovy & olive salsa	£18
gf Seared mackerel, new potato salad, horseradish, beetroot, watercress	£16
ve Salt-baked beetroot, white bean hummus, purple broccoli, asparagus, smoked rapeseed oil	£16
Chuck & brisket cheeseburger, fries, pickles & slaw	£14
ve Moving Mountains vegan burger, fries, pickles & slaw + smashed avocado + streaky bacon + blue cheese	all £2
Galician Blonde sirloin on the bone [400g]	£29
Galician Blonde rib-eye on the bone [1000g] + Backsticks blue cheese + Port & bone marrow jus + Salsa verde	£59 all £2

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