

THE  
**Zetter**  
RESTAURANT

***Simple pleasures***

*Giraffa olives, lemon & rosemary 4.5*

*Wild mushroom arancini, truffle aioli 7.5*

*Grilled focaccia, balsamic & aged olive 4.5*

*Pimientos de padron 6.5*

***Starters***

*Duck terrine, fig, crackling, pickled mushroom, burnt onion powder 8.5*

*Roast Quail, parsnip puree, golden beetroot, nasturtium 9.5*

*Crab, kohlrabi, seaweed, crab & dill dressing 9.5*

*Seared Mackerel, celeriac and apple remoulade, cucumber 8.5*

*Autumn vegetables salad, cashew curd, chicory, melba toast, hazelnut 8*

***Mains***

*Venison with butternut squash, potato puree, parmesan crust and truffle 24.5*

*Pork collar with Jerusalem artichoke textures and rainbow chard 18.5*

*Stone bass with ink risotto, braised fennel, saffron emulsion 19.5*

*Confit Cod, almond pesto, charred purple sprout, dulce seaweed butter sauce 18.5*

*Short rib with celeriac puree, confit shallots, Brussel sprouts, beetroot 19*

*Braised mushrooms, spelt, braised savoy cabbage, white bean puree 17.5*

*Grilled Dexter breed ribeye steak, bone marrow & confit garlic 25.5*

***Desserts***

*Chocolate delice, salted caramel sauce, malt ice cream 7*

*Pressed apple, elderberry sorbet, hazelnut crumb 7*

*Blackberry coffee cream, chocolate crumb, chocolate sorbet 7*

*Affogato 5.5*

*Cheese 14.5*

Please be aware that some drinks & dishes may contain traces of nut, dairy products or lead shot. Do ask your server for a full allergy menu with all allergens listed.  
We add 12.5% optional service charge to your bill, but of course it is completely up to you. Prices include VAT