**STARTERS**

Short rib croquettes,crème fraÎche, tarragon £6

Smoked cod’s roe, Clarence Court egg, heritage radishes, spelt cracker £6

Chilled pea soup, smoked crème fraÎche, mint vinaigrette £7

Burrata, courgette, lovage £8

Exmouth mussels, leek, cider, lovage £9

Short rib, bone marrow, beetroot, horseradish, sourdough toast £10

Crispy pig’s cheek, Clarence Court egg, Braeburn apple, kimchi £9

**MAINS**

House tagliatelle, heritage tomato, courgette, basil £12

Malted spelt, violet artichoke, rainbow chard, goat’s curd £12

Smoked salmon quiche, spinach, Ogleshield & baby gem salad £13

Rotisserie chicken, baby gem, Caesar dressing £15

Wye Valley duck sausage, Casteluccio lentils, fennel slaw £15

Cornish hake, aura potatoes, smoked crème fraÎche £23

Middle White pork chop, new-season garlic, Bobby beans £22

**SIDES**

Crispy potato cake, house ketchup £4

Summer leaf salad, apple, horseradish £4

Aura potatoes, spinach, Montgomery Cheddar £4

Grelot onions, chard, crispy shallots £4

**DESSERTS**

White peach & Salisbury honey Eton mess, toasted almonds £6

Caramelised filo pastry, raspberry, cream cheese, beetroot syrup £7

Organic chocolate mousse, orange, crème fraÎche £6

Textures of strawberry £7

Selection of British cheese, apple chutney, house-made crackers £11

BAR

Our beautiful cocktail bar rivals any in Shoreditch and Hoxton. It serves classic and modern cocktails, alongside expertly selected wines, craft beers and ciders, all with a real emphasis on British heritage. Our  [bar menu](http://www.fifteen.net/wp-content/uploads/bar-menu.pdf) showcases our bartender’s creativity and seasonal British ingredients where possible, with a twist on classics.We’ve also got a bar snacks menu of deliciously naughty small plates, perfect if you’re popping in for a drink and a bite, or starting your meal off in style. To read more about our bar, [click here](http://www.fifteen.net/cocktail-bar-london/).

**Gin Masterclass**

Our gin masterclass is available on the first Tuesday (1900 – 2030) of every month and the second Saturday (1600 – 1730), for £35 per person.

We’ll give you an insight into the complex flavors of gin with a tasting session, a brief history of the spirit, and a chance for you to learn how to make two delicious gin cocktails.

With the option of enjoying our chef’s choice menu at the end of your masterclass, it’s the perfect way to spend a Tuesday evening.

The gin masterclass, with the addition of the chef’s choice menu, is available for £75 per person.