

Monday Dining Club: Discovering the Unknown World of A.A. Milne

Monday 9th March 2026

£48.00 per person

Starters

Whipped Goats Cheese and Honey (N, Su, M, Mu)

endive salad, pickled figs, baked walnut shavings

Plant Based Whipped Cheese and Honey (PB, V, N, Su, M, Mu, So)

endive salad, pickled figs, baked walnut shavings

Main Courses

Chicken Ballotine (M)

pancetta roasted potatoes, squash & honey puree, celeriac fondant

Miso and Honey Baked Aubergine (PB, V, So)

padron peppers, aubergine puree, baby spinach, vegan feta

Desserts

Baked Honey and Frangipane Tart (N, M, E, G)

apricot jam, honey parfait, elderflower sorbet

Honey Posset (PB, V)

apricot jam, elderflower sorbet, raspberry compote

Select your menu choices [HERE](#)

If you do not select a menu, we will automatically default to Goats Cheese, Chicken, and Tart as your menu options.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts PB – plant based Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites V – vegetarian