

# LONDON

IN THE SKY

## DINNER

Sea trout, heritage tomatoes, gooseberry & green almond

Raw beef, turnip, mushroom & black garlic

Lamb, asparagus, peas & nettles

Chocolate & strawberry

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## VEGETARIAN DINNER

Heritage tomato, ricotta, cherry & green almond

Yeasted cauliflower, raisins, capers and mint

Heritage carrot, peas, asparagus and chervil

Chocolate & strawberry

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## TABLE 2



LEE WESTCOTT

COOKING IN PERSON  
ON THE 6 & 13 JULY

Chef Lee Westcott is known for creating stunning, imaginative plates with remarkable depth of flavour.

It's no wonder with a mentor like Tom Aikens and having worked in some of the world's finest restaurants including Thomas Keller's Per Se, New York (three stars) and René Redzepi's Noma, Copenhagen (two stars). After overseeing Jason Atherton's two new restaurants in Hong Kong – 22 Ships and Ham & Sherry, Lee returned to the UK to open his own restaurant, Typing Room. Lee's style of food is seasonal and modern with eclectic influences collected during his travels.

Allergens: Dairy, Egg, Fish, Crustaceans, Nuts, Soya, Gluten.

All our food is prepared in a kitchen where nuts, gluten and other food allergies are present.