

LONDON

IN THE SKY

DINNER

'Our farm' courgette, sheep's curd, basil, sunflower

Applewood smoked eel, fresh peas, cured egg yolk

One-year lamb merguez, aubergine, miso, artichoke

White peach, almond, elderflower

VEGETARIAN DINNER

'Our farm' courgette, sheep's curd, basil, sunflower

Fresh peas, cured egg yolk, rooftop mint

Purple artichoke barigoule, 'our farm' greens

White peach, almond, elderflower

TABLE 1



ROBIN GILL

COOKING IN PERSON ON THE 6 & 13 JULY

Chef Robin Gill is the co-founder of Clapham restaurants The Dairy, Counter Culture and most recently, Sorella. He started his career in Dublin before setting out on a culinary expedition working in some of the best kitchens in the world and revered chefs including Marco Pierre White's three-starred, The Oak Room, the two-starred Don Alfonso 1890 in Naples and Raymond Blanc's Le Manoir aux Quat'Saisons. Each of Robin's restaurants creates an environment that is unpretentious and accessible for all, putting the focus on cooking great food.

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

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