

— JAMIE OLIVER'S —  
**FIFTEEN**

ESTD 2002

**CHEF'S MENU**

FIVE COURSES FOR 60 – ADD A WINE FLIGHT FOR 34

Burrata, mandarin, fennel, liquorice

J. LAURENS CRÉMANT DU LIMOUX 'LES GRAIMENOUS', NV *Limoux, France*

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Dorset crab, parsley root remoulade, Granny Smith apple, dill

LOIMER 'LOIS' GRÜNER VELTLINER, 2015 *Kamptal, Austria*

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Jersey Royals, cauliflower, girolles, nettle, lovage

BROC CELLARS LOVE WHITE, 2014 *California, USA*

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Short rib, burnt celeriac, smoked bone marrow, chive

AMALAYA 'GRAN CORTE' MALBEC, 2014 *Salta, Argentina*

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Leafy lemon sorbet, lemon caramel, confit lemon, lemon verbena

FRANZ HAAS MOSCATO ROSA 'SCHWEIZER', 2014 *Trentino, Italy*

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Selection of British cheese, marmalade, house-made crackers

ADDITIONAL COURSES FOR 8

WE KINDLY ADVISE OUR GUESTS THAT THIS SET MENU IS NOT ADAPTABLE AND REQUIRES  
ALL GUESTS TO DINE ON THE SAME EXPERIENCE IF CHOSEN

An optional service charge of 12.5% will be added to the bill. Please advise your server of any allergies or dietary requirements. Fifteen is part of the Jamie Oliver Food Foundation, registered charity number 1094536

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