

SOUTHBANK CENTRE

Stuart Archer

The Jam Shed Supper Club

13 – 17 Nov

Starter

Soy-glazed free range chicken thigh, Yorkshire pudding, rye crumb

Heritage beetroot, whipped goat's cheese, green leek oil

Quail egg & black pudding Scotch egg, mushroom ketchup

Roasted spiced cauliflower, date chutney, sour mango powder

Sourdough, with 'Jam Shed' butter

Main course

Slow-cooked 'Jam Shed' ox cheek

Truffle mash, parmesan breadcrumbs

Burnt cider-braised shallots, green leek oil, crispy sage

Wilted kale, toasted hazelnuts, white miso

Vegetarian main

Vegetarian option will be available

Dessert

Spiced sticky toffee pudding, chai custard