The Elizabeth

Chelsea Flower Show 2026

3 courses for £45

Starters

Wye Valley asparagus, soft poached egg vinaigrette, aged Parmesan

Whipped cod's roe, spring vegetables, young herbs and leaves

Chicken and spring mushroom ballotine, morel mushroom 'farce', Madeira sauce

Tender young carrot velouté, gordal queen olives, toasted hazelnuts, tarragon and pink grapefruit (v)

Mains

Grilled sea bream, Provençal vegetables, salsa verdé

Tamworth pork chop, green beans, tomato and anchovy

Risotto of spring peas, wild garlic leaves, fresh sheep's curd, marjoram (v)

Slow baked aubergines, Middle Eastern style (v)

Dessert

Crispy craquelin choux bun, Gariguette strawberries

Raspberry and elderflower Pavlova

Chocolate mousse, crushed hazelnuts, cocoa nibs

Cheese of the season, house relish

@theelizabethsw1

An optional 12.5% service charge will be added to your bill.
Please inform us of any allergies and intolerances, a full list of ingredients is available on request.