Three Course Dinner Studio Z, Brixton

To start

Sourdough and home-smoked butter

Buffalo burrata, baby beets, cabernet sauvignon vinegar (V)

Main course

Lamb rump, miso gratin potatoes, tomato salsa, tenderstem broccoli Cauliflower steak, spiced bhaji, pomegranate lentils (V)

To finish

Chocolate and almond cake, candied orange, creme fraiche (Vegan version available)

Danny Jack