

A LA CARTE

aperitif

Champagne Joseph Perrier cuvée royale (125ml) £15.00

Ca'Vittoria Prosecco d'Valdobbiadene (125ml) £11.00

STARTERS

SMOKED SALMON CARVED FROM THE TROLLEY £16.50

capers, shallots, dill, brown bread

ROASTED PEACH SALAD (ve) £11.50

plant-based feta crumbs, toasted almonds, vanilla vinaigrette

SOUP OF THE MOMENT (ve) £9.00

cress, croutons, olive oil

VEAL SWEETBREAD £16.75

spiced carrot purée, frisée, blackberry salad

YELLOWFIN TUNA POKE BOWL £16.50

sushi rice, avocado, pickled cucumber, grated carrot, edamame beans, radish

HAM HOCK TERRINE £11.50

pickled cauliflower, apple purée, sourdough toast

MAIN COURSES

GRILLED MONKFISH WITH CRISPY POLENTA £30.00

sautéed spinach, scallop coral sauce

ROAST LAMB RUMP £27.50

smoked cauliflower, peas, swiss chard, toasted pine nuts, mint jus

JERUSALEM ARTICHOKE VELOUTÉ (ve) £25.50

grilled hen of the wood mushroom, baby leeks, coconut yoghurt, zaatar, pomegranate

DOVER SOLE £49.50

sautéed ratte potatoes, spinach, brown shrimp, parsley & caper butter

AUBERGINE HUMMUS (ve) £22.00

globe artichoke, bok choy, zucchini fritters, coriander oil

FILLET OF BEEF £39.50

mushroom purée, pommes anna, black trumpet, port jus

SIDE DISHES

£6.00

SAUTÉED POTATOES (ve)

ratte, olive oil

SPINACH (ve)

steamed

SALAD (ve)

mixed leaf, french dressing

BROCCOLI (ve)

tenderstem, olive oil

GREEN BEANS (ve)

sautéed

CHIPS (ve)

triple cooked

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff.
Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.
Dishes cannot be modified.

BRITISH CHEESE

THREE CHEESES (v) £14.50
celery, apricot butter, pear & apple chutney

DESSERTS & PUDDINGS

GREENGAGE TART (v) £12.50
vanilla & nutmeg ice cream

CHOCOLATE DELICE (ve) £12.50
rasberry sorbet

CLASSIC CRÈME BRÛLÉE (v) £12.00
shortbread biscuit

SUMMER PUDDING (v) £10.00
berries, mint, clotted cream

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v) £9.50
tiramisu, vanilla, chocolate, coffee

SORBET (ve) £9.50
kiwi, plum & ginger, elderflower

PORT, SHERRY & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £11.00

SHERRY, PEDRO XIMENEZ (125ml) £8.50
extra rich - barbadillo, jerez, spain

LES DERNIERS GRIVES PETIT MANSENG (125ml) £9.50
domaine tariquet, côtes de gascogne, france

TOKAJI (125ml) £15.00
aszu 5 puttonyos, bene pincszet, hungary

AFTER DINNER COCKTAILS

ESPRESSO MARTINI £14.00
vodka, kahlua, gomme syrup

LIQUEUR COFFEES £13.50
whisky, amaretto, baileys, cointreau, tia maria, cognac