

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

BRAISED OX TONGUE £11.50

crispy onion, radish, onion petal, brioche toast

SOUP OF THE MOMENT (ve) £9.00

cress, croutons, olive oil

SHREDDED LAMB PITHIVIER £14.50

beetroot, spinach & mint jus

TWICE COOKED LOBSTER SOUFLÉ £14.00

lobster bisque

ENDIVE SALAD (v) £10.00

poached pear, toasted sunflower & pumpkin seeds, blue cheese dressing

MAIN COURSES

FILLET OF HALIBUT £29.50

clams, borlotti beans, chives, nantais sauce

BARBARY DUCK BREAST £30.00

portobello mushroom, sauerkraut, mandarin, chinese five spice

FILLET OF BEEF £39.00

potato fondant, spinach, onion purée, girolles, bordelaise sauce

DOVER SOLE £48.00

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

PUY LENTIL DAHL (ve) £19.50

crispy kale, coconut yoghurt, tamarind sauce, sweet potato purée

GRILLED OYSTER MUSHROOM (ve) £24.50

potato & parsley purée, smoked tofu, pearl onion, mushroom jus

SIDE DISHES

£6.00

SPINACH (ve)

steamed

SAUTÉED POTATOES (ve)

ratte, olive oil

SALAD (ve)

mixed leaf, french dressing

GREEN BEANS (ve)

olive oil

BROCCOLI (ve)

tenderstem, olive oil

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.

BRITISH CHEESE

FOUR CHEESES (v) £14.50

celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER

oak smoked, alford

BLUE STILTON

blue veined, clawson

MAIDA VALE

semi soft, IPA washed, guernsey

SINODUN HILL

soft, goats milk, oxfordshire

DESSERTS & PUDDINGS

CHOCOLATE SOUFFLE (v) £12.50

pistachio ice cream

PECAN NUT MILLE-FEUILLE (v) £12.50

raspberry sorbet

CLASSIC CRÈME BRÛLÉE (v) £10.00

shortbread biscuit

APPLE TART (v) £12.00

vanilla ice cream

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v) £9.50

*vanilla, chocolate, coffee,
hazelnut, pistachio*

SORBETS (ve) £9.50

*pear, lemon, plum & ginger,
kiwi, pineapple*

PORT & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £12.00

LES DERNIERS GRIVES PETIT MANSENG (125ml) £9.50

TOKAJI (125ml) £15.00

aszu 5 Puttonyos, Bene Pincszet, Hungary

AFTER DINNER COCKTAILS

ESPRESSO MARTINI £14.50

vodka, kahlua, gomme syrup

LIQUOR COFFEE £13.50

whisky, amaretto, baileys, cointreau, tia maria, cognac