

A LA CARTE

aperitif

Champagne Joseph Perrier cuvée royale (125ml) £15.00

STARTERS

SCOTTISH SMOKED SALMON CARVED FROM THE TROLLEY £16.50

aberdeen smoked - capers, shallots, dill, brown bread

GRILLED OCTOPUS £17.00

confit garlic & lemon purée, pickled carrots, new potatoes, chorizo

SOUP OF THE MOMENT (ve) £9.00

cress, croutons, olive oil

VITELLO TONNATO £16.00

*sliced veal loin, ortiz tuna sauce, fried capers, radish, frisée salad, spring onion,
dried black olives*

CREAMED RICOTTA (v) £14.00

*sundried tomatoes, pesto, radicchio, watermelon, cashew nuts, pomegranate,
honey vinaigrette*

MAIN COURSES

PAN FRIED MONKFISH £34.00

razor clam, fennel purée, sweetcorn, fried garlic, spring onion, samphire, chilli, burnt onion powder

CANNON OF ENGLISH LAMB £36.00

stuffed leeks with braised lamb shoulder & herb crust, fava beans purée, baby artichoke, spring peas, mint jus

FILLET OF BEEF £39.00

pommes anna, mushroom ketchup, black trumpets, smoked anchovies, bordelaise sauce

DOVER SOLE £48.00

sautéed spinach, jersey royal potatoes, brown shrimp, lilliput capers & beurre noisette

HOT & SPICY JACKFRUIT SALAD (ve) £25.00

potato rosti, pickled red onion, sugar snaps, bean sprouts, radish, fresh coriander, jalapeños

SIDE DISHES

£6.50

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) £15.50

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

RASPBERRY SOUFFLÉ (v) £12.00

*raspberry sorbet,
dark chocolate crumbs*

STRAWBERRY PARFAIT (v) £12.00

*meringue, fresh strawberries,
lemon verbena, clear strawberry coulis*

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,
strawberry, pistachio*

SORBET (ve) £9.50

*lemon, blackcurrant,
elderflower*

PORT & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £12.00

LES DERNIERES GRIVES PETIT MANSENG (125ml) £9.50

TOKAJI (125ml) £15.00

aszu 5 Puttonyos, Bene Pincszet, Hungary

COCKTAILS

ESPRESSO MARTINI £14.50

vodka, kahlua, gomme syrup

LIQUOR COFFEE £13.50

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