

JANUARY

STARTERS

CRISPY BEEF CHEEK CROQUETTE

carrot purée, truffle cream cheese, pea shoots

SOUP OF THE MOMENT (ve)

cress, olive oil

ROASTED BEETROOT (v)

stracciatella, candied walnuts, mandarin segments, rosemary oil, focaccia toast

HAM HOCK TERRINE

pickled red cabbage, cornichons, piccalilli and sourdough toast

SMOKED SALMON CARVED FROM THE TROLLEY (£6.00 supp) (v)

aberdeen smoked - capers, shallots, dill, brown bread

MAINS

HONEY GLAZED CONFIT DUCK LEG

spiced carrot purée, braised endive, sweet potato fondant, port & orange jus

PAN-FRIED FILLET OF HAKE

creamy polenta, kale, puttanesca sauce

STUFFED BUTTERNUT SQUASH (ve)

spinach, vegan feta, pecan nuts, cranberry, pesto, micro salad

CHICKEN KIEV

potato purée, crispy prosciutto, leeks, broccoli, peas, aioli sauce

CLASSICS

DOVER SOLE (£20.00 supp) (v)

charlotte potatoes, spinach, brown shrimp, lilliput capers & beurre noisette

FILLET OF BEEF (£10.00 supp) (v)

carrot purée, caramelised leeks, horseradish mousse, dauphinoise potato, bordelaise sauce

SIDES

£6.50

SAUTÉED POTATOES (ve)

SPINACH (ve)

MIXED LEAF SALAD (ve)

TENDERSTEM BROCCOLI (ve)

GREEN BEANS (ve)

TRIPLE COOKED CHIPS (ve)

BASKET OF FRESH BREADS (v) (two persons)

granary, classic & rosemary sourdough

£39.00 (three courses)

(v) Vegetarian (ve) Vegan

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.

DESSERTS

PETERSHAM SPHERE (v)

*white chocolate ganache, quince jelly,
orange compote, pistachio sponge*

APPLE TART (v)

vanilla ice cream

CLASSIC CRÈME BRÛLÉE (v)

shortbread biscuit

ICE CREAM (v)

vanilla, chocolate, coffee, strawberry, pistachio

SORBETS (ve)

lemon, blackcurrant, elderflower

FOUR CHEESES (£6 supp) (v)

*lincolnshire poacher, blue stilton, maida vale, sinodun hill
celery, apricot butter, pear & apple chutney*

(v) vegetarian (ve) vegan

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