

A LA CARTE

aperitif

Champagne Joseph Perrier cuvée royale (125ml) £15.00

STARTERS

SMOKED SALMON CARVED FROM THE TROLLEY £16.50

capers, shallots, dill, brown bread

CRISPY DUCK SALAD £11.00

pomegranate, daikon radish, beetroot, carrot, spring onion, sesame seeds

SOUP OF THE MOMENT (ve) £9.00

cress, croutons, olive oil

CONFIT RED MULLET £14.00

saffron risotto, yellow tomato dressing, keta caviar

GRILLED ASPARAGUS (v) £14.00

poached egg, orange hollandaise, little gem purée, toasted paprika quinoa

MAIN COURSES

HERB CRUSTED RACK OF LAMB £36.00

*sautéed green beans & pistachio, roasted roscoff onion,
baby heritage beetroot, pea purée, sumac, mint jus*

CORNISH TURBOT £38.00

chinese cabbage, fish consommé, baby corn, baby turnips, oscietra caviar

FILLET OF BEEF £38.00

potato pavé, carrot purée, black trumpets, summer truffle & bordelaise sauce

DOVER SOLE £48.00

sautéed spinach, ratte potatoes, brown shrimp, lilliput capers & beurre noisette

PAN-FRIED CAULIFLOWER STEAK (ve) £23.00

roasted pepper hummus, spinach, fried courgette, pine nuts, chimichurri sauce

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

PASSIONFRUIT SOUFFLÉ (v) £11.50

white chocolate ice cream

LA CERISE (v) £13.00

*cherry, dark chocolate sponge, chocolate
cremeaux*

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*

SORBET (ve) £9.50

*pear, lemon, pineapple,
plum & ginger*

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 Pinceszeti, Hungary

AFTER DINNER COCKTAILS

ESPRESSO MARTINI £14.50

vodka, kahlua, gomme syrup

LIQUOR COFFEE £13.50

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