

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

SCALLOP & PRAWN BALLOTINE £17.00

curry sabayon, oscietra caviar

SOUP OF THE MOMENT (ve) £9.00

cress, croutons, olive oil

OXTAIL RAVIOLI £15.00

spinach, veal jus, parmesan flakes

CARCIOFI ALLA ROMANA (ve) £14.00

jerusalem artichoke & truffle velouté, pickled shimeji, sunflower seeds

MAIN COURSES

PAN FRIED FILLET OF HALIBUT £34.00

pink fir apple potatoes, pea purée, capers sour nantais, green lipped mussel

BRAISED LAMB SHANK £35.00

minted potato purée, glazed carrots, sichuan & sage crumbs, grelot onion

FILLET OF BEEF £38.00

celeriac purée, braised beef cheeks, escargot, kohlrabi batons, café de paris butter

DOVER SOLE £48.00

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

CREAMY CORN RISOTTO (ve) £25.00

sautéed girolles, baby grilled sweetcorn, toasted hazelnuts, prosociano flakes

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

CREAM CHOCOLATE &
YOGHURT MOUSSE £12.00
*blackcurrant insert, puffed rice,
popping candy*

PEANUT PARFAIT £12.00
*chocolate puree, coconut
dacquoise, caramel ice cream*

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 Pinceszet, Hungary

COCKTAILS

ESPRESSO MARTINI £14.50
vodka, kahlua, gomme syrup

LIQUOR COFFEE £13.50
whisky, amaretto, baileys, cointreau, tia maria, cognac