

A LA CARTE MENU

Apéritif of the Day

Pimm's & Lemonade 7.50

Daily Set Menu

2 Courses 24.50

3 Courses 29.50

Starters

Vegetable Sushi Roll

With Wasabi mayonnaise

Asparagus Velouté

With mint & foie gras beignet

Grilled Tuna Nicoise

Mains

Grilled Sea Bream

*With crushed new potato
& Spring vegetable bouillon*

Roasted Breast of Chicken

*With mousseline potato, Spring onions,
confit courgette & red wine jus*

**Spring Vegetables &
Stilton Cheese Risotto**

Desserts

Pavlova

With Chantilly & elderflower jelly

Chocolate Tart

With raspberry sorbet

Selection of British Cheeses

Homemade chutney & breads

Special Starter

Half Scottish Lobster 19.00

Pea, sweetcorn & lobster broth

Starters

Lobster Bisque 9.75

Scented with Armagnac

**Home Cured Whiskey Barrel
Smoked Salmon 12.95**

*Garnished with capers, parsley, egg,
soda bread croutons, crème fraîche,
caviar & lemon oil*

Cornish Crab Salad 17.50

*Garnished with lemon crème fraîche &
Burford Brown hen egg*

Irish Oysters 2.95 Each

Served with shallot vinegar & Tabasco

Darjeeling Tea Smoked Mackerel 12.50

*Garnished with espresso mustard dressing,
cucumber & crispy rye bread*

Ham, Egg & Chips 13.75

*Slow poached duck egg, 5J jabugo ham
& salsify chips*

Sautéed Foie Gras 14.75

*Garnished with rhubarb, elderflower
& spiced bread*

Salad of Wye Valley Asparagus 11.50

Garnished with green almonds

Baked Londonshire Cheese 10.00

*Garnished with truffle crust
& roast onion velouté*

Fish of the Day

Pan Fried Fillet of Wild Sea Trout 35.00

*With mousseline potato, pea purée,
samphire & seaweed butter*

Special Main

Roasted Loin of Lamb 29.50

Tongue, Sweetbread & Brain

*With burnt onion purée, purple sprouting
broccoli & Duke of Clarence Madeira jus*

Please note some dishes may contain celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites). For more information please ask your waiter.

Mains

Fish of the Day

The best fish available each day from
Billingsgate Market
See Opposite

Dover Sole 39.75

Served on or off the bone, grilled or pan fried

Guernsey Skate Wing 19.75

With brown nut butter & capers

Baked Paupiette of Lemon Sole & Crab Mousse 18.75

Garnished with pea, forest mushrooms,
spring onions & crab cream

Butter Poached Scottish Lobster 38.00

Whole Scottish lobster garnished with
mousseline potato, Heritage carrots,
morel & lobster vinaigrette

Roasted Fillet of Wild Sea Bass 30.75

Garnished with confit courgette, fennel
& seaweed butter sauce

Roasted Rose County Fillet Steak 29.50

Garnished with charred confit shallot,
pink top turnip, Anna potatoes
& truffled butter sauce

Grilled Rose County Sirloin Steak

Game chips, watercress & béarnaise sauce
225g 27.00 325g 31.00 450g 39.00

Morel Gnocchi 16.50

Garnished with spring vegetables
& lemon dressing

Truffled Cauliflower Gratin 18.50

Garnished with shaved vegetables, couscous
& truffle vinaigrette

Tasting Menu

5 Courses 55.00

5 Courses with matching wines 85.00

Salad of Wye Valley Asparagus

Garnished with green almonds

Sautéed Foie Gras

Garnished with rhubarb, elderflower
& spiced bread

Darjeeling Tea Smoked Mackerel

Garnished with espresso mustard dressing,
cucumber & crispy rye bread

Roasted Rose County Fillet Steak

Garnished with charred confit shallot,
pink top turnip, Anna potatoes
& truffled butter sauce

Cherry & Valrhona Chocolate Cheesecake

Available lunch & dinner for the
entire party only

Sides

Asparagus 9.50

Jersey Royals 6.00

Cauliflower Cheese 5.50

Green Beans 4.75

Broccoli 4.75

Creamed Spinach 5.00

Mixed or Green Salad 4.75

Tomato & Onion Salad 4.50

Homemade Mushy Peas 4.75

Creamy Mashed Potato 4.50

New Potatoes 4.50

Hand Cut Chips 4.50

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