

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

OCTOPUS SALAD £15.00

squid ink mayonnaise, red onion, chilli, lime, coriander, new potatoes, crispy garlic

SOUP OF THE MOMENT (ve) £9.00

cress, croutons, olive oil

RABBIT BALLOTINE £15.00

crispy prosciutto, sautéed sweetcorn, parmentier potatoes, black garlic purée

PEAR CARPACCIO (v) £11.00

radicchio, taleggio cream, sultanas, crispy capers, sunflower & pumpkin seeds

MAIN COURSES

GUINEA FOWL WITH THIGH CONFIT £34.00

vine leaves, crispy polenta, caramelised leeks

WILD SEA BASS £36.00

langoustine, scallops, fregola, baby fennel, samphire, bisque

FILLET OF BEEF £38.00

*celeriac purée, braised Jacob's ladder,
baby marrow stuffed with ceps, watercress, bourbon jus*

DOVER SOLE £48.00

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

POTATO GNOCCHI (ve) £23.00

cavolo nero, fried aubergine, squash & harissa sauce, hazelnut oil, sage

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

BAKED CHOCOLATE MOUSSE CAKE £12.00
*fig brûlée, pineapple sorbet,
shortbread crumbs*

PEACH TART TATINE £12.00
*mixed berry ice cream,
caramel, fruit gel*

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