

# DINNER



## ASPARAGUS

Wye Valley Asparagus and Hollandaise Sauce	14.00
Chicken Broth, Braised Leg and Asparagus	10.50
Smoked Haddock, Parmesan and Asparagus Tart	14.50
Tagliolini, Asparagus, Morels and Caciocavallo	22.00

## CAVIAR

Siberian Sturgeon Briny, hazelnut, lobster	2.00 per 1g
Golden Oscietra Lobster, hazelnut, cream	3.20 per 1g
Iranian Beluga 000 Walnut, butter, ripe	6.70 per 1g
Served from the trolley, with Blinis, Baked New Potatoes and Scrambled Eggs made table side. Priced by the gram. Minimum 10 grams per table.	

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## STARTERS

Wild Garlic Soup, Cheese and Onion Dumpling, Roasted Hazelnuts	8.00
Gulls Eggs with Celery Salt and Homemade Mayonnaise	15.00
Piccadilly Smoked Salmon with Soda Bread	13.50
Dressed Portland Crab Salad	15.00
Rarebit – Welsh, Buck or Elegant	9.50 11.00

Glenarm Estate Beef Steak Tartare	14.00/21.00
Burrata, Peas, Broad Beans and Wild Nettle Pesto	14.00
Chicken Liver and Foie Gras Parfait with Onion Brioche	11.50
Orkney Scallops, Chicken Skin, Cauliflower and Truffle Honey	16.50
Raw Cornish Mackerel and Caviar Tacos	16.00

## MEAT

Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce - <i>2 People Flambé at the Table</i>	80.00
Tagliatelle of Rabbit Ragout, Kalamata Olives and Rocket	22.00
Rump of Lamb, Shepherd's Pie and Mint Jus	32.00
Glenarm Estate Rib Eye with Béarnaise	39.50
Suffolk Pork Belly, Mangalitza Black Pudding and Apple Purée	20.00

## VEGETARIAN

Vegetable Crudités	11.00/16.50
Risotto of Courgette Flower and Taleggio	10.00/16.00
Spinach and Tofu Dumplings in Shiitake Bouillon <sup>(VE)</sup>	12.00/18.00
Ratatouille and Ragstone Goat Cheese Gratin	14.00
Panzanella Salad, Red Pepper and Hazelnut Pesto <sup>(VE)</sup>	8.00/14.00
Grilled Aubergine, Chickpea and Sumac	13.50

## FISH

Lobster Spaghetti, Artichokes and Lemon Verbena - <i>2 People Flambé at the Table</i>	50.00
Dover Sole à la Meunière	41.00
Cornish Cod with Chorizo, Cuttlefish and Haricot Bean Cassoulet	22.00
Fillet of Halibut Fisherman's Pie	29.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	24.00

## SIDES

Braised Hispi Cabbage and Sesame	4.50
Heritage Carrots	5.50
Potatoes - Chipped, Baked, Boiled	4.50
Spinach with Nutmeg	4.50
Mixed Leaf Salad	4.50
Tenderstem Broccoli with Chilli and Garlic	5.50