

# SATURDAY LUNCH



## ASPARAGUS

Wye Valley Asparagus and Hollandaise Sauce	14.00
Smoked Haddock, Asparagus and Parmesan Tart	14.50
Tagliolini, Asparagus, Morels and Salted Ricotta	17.50/24.50
Asparagus, Iberico Ham and Breaded Duck Egg	18.00

## 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.	

---

## STARTERS

Curried Parsnip Soup with Pomegranate, Raita and Apple	8.50	Glenarm Estate Beef Steak Tartare	14.50/21.50
Rarebit - Welsh, Buck or Elegant	9.75 11.00	Portland Crab Salad	15.75
Piccadilly Smoked Salmon with Soda Bread	13.50	Lobster Benedict	12.50/22.50
Tuna Tataki, Stem Ginger, Shiso and Tobiko	16.00	Burrata with Sicilian Tomatoes and Monk's Beard	13.50
		Raw Cornish Mackerel and Caviar Tacos	16.00

## MEAT

Glenarm Estate Rib Eye with Béarnaise	42.00
Cornfed Chicken Waldorf Salad	21.50
Potato, Jamon and Fried Duck Eggs	12.75
Ox Cheek and Bone Marrow Pie with Creamed Potatoes	24.50
Szechuan Pork Belly, King Prawn and Jasmine Tea Broth	23.50

## VEGETARIAN

Gnocchi Sugo Finto, Gordal Olives and Parmesan	13.50/19.50
Spinach and Tofu Dumplings in Shiitake Bouillon <sup>(VE)</sup>	12.00/18.00
Grilled Leeks, Romesco Sauce and Black Truffle <sup>(VE)</sup>	18.00
Ratatouille and Ragstone Goat Cheese Gratin	16.00
Broccoli Tempura, Whipped Tofu and Ssamjang <sup>(VE)</sup>	15.00

## FISH

Dover Sole à la Meunière	41.50
Scrambling Prawns	12.50
Seared Salmon, Shellfish Tortellini, Fennel and Seaweed Slaw	24.00
Braised Gigha Halibut, Leeks and Oyster Beignet	29.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	26.00

## SIDES

Green Beans and Shallots	5.00
Buttered Heritage Carrots	5.50
Potatoes - Chipped, Baked, Boiled	5.00
Spinach with Nutmeg	5.00
Purple Sprouting Broccoli, Chili and Sesame	5.50
Mixed Leaf Salad	5.00

# SUNDAY LUNCH



## ASPARAGUS

Wye Valley Asparagus and Hollandaise Sauce	14.00
Smoked Haddock, Asparagus and Parmesan Tart	14.50
Tagliolini, Asparagus, Morels and Salted Ricotta	17.50/24.50
Asparagus, Iberico Ham and Breaded Duck Egg	18.00

## 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.

---

## STARTERS

Curried Parsnip Soup with Pomegranate, Raita and Apple	8.50	Glenarm Estate Beef Steak Tartare	14.50/21.50
Rarebit - Welsh, Buck or Elegant	9.75 11.00	Portland Crab Salad	15.75
Piccadilly Smoked Salmon with Soda Bread	13.50	Lobster Benedict	12.50/22.50
Tuna Tataki, Stem Ginger, Shiso and Tobiko	16.00	Burrata with Sicilian Tomatoes and Monk's Beard	13.50
		Raw Cornish Mackerel and Caviar Tacos	16.00

## MEAT

Roast Glenarm Estate Sirloin with Yorkshire Pudding	25.50
Cornfed Chicken Waldorf Salad	21.50
Potato, Jamon and Fried Duck Eggs	12.75
Pappardelle of Mallard Duck Ragout, Radicchio and Pecorino	22.00
Szechuan Pork Belly, King Prawn and Jasmine Tea Broth	23.50

## VEGETARIAN

Gnocchi Sugo Finto, Gordal Olives and Parmesan	13.50/19.50
Spinach and Tofu Dumplings in Shiitake Bouillon <sup>(VE)</sup>	12.00/18.00
Grilled Leeks, Romesco Sauce and Black Truffle <sup>(VE)</sup>	18.00
Ratatouille and Ragstone Goat Cheese Gratin	16.00
Broccoli Tempura, Whipped Tofu and Ssamjang <sup>(VE)</sup>	15.00

## FISH

Dover Sole à la Meunière	41.50
Scrambling Prawns	12.50
Seared Salmon, Shellfish Tortellini, Fennel and Seaweed Slaw	24.00
Braised Gigha Halibut, Leeks and Oyster Beignet	29.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	26.00

## SIDES

Green Beans and Shallots	5.00
Buttered Heritage Carrots	5.50
Potatoes - Chipped, Baked, Boiled	5.00
Spinach with Nutmeg	5.00
Purple Sprouting Broccoli, Chili and Sesame	5.50
Mixed Leaf Salad	5.00