

# LUNCH



## GROUSE

Grouse and Foie Gras Pie, Blackberry Chutney and Malt Gravy	26.50
Tikka Spiced Grouse, Game Samosa and Red Lentil Dhal	38.25
Traditional Grouse, Game Cottage Pie and Bread Sauce	40.00

Please note our Grouse dishes may contain shot.

## 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

Gazpacho with Avocado and Watermelon	8.25	Glenarm Estate Beef Steak Tartare	14.50/21.50
Burrata, Peas, Broad Beans and Wild Nettle Pesto	14.25	Piccadilly Smoked Salmon with Soda Bread	13.50
Rarebit – Welsh, Buck or Elegant	9.75 11.00	Dressed Portland Crab Salad	15.75
Raw Cornish Mackerel and Caviar Tacos	16.00	Orkney Scallops, Tomato Fondue, Courgette and Lobster Vinaigrette	18.00

## MEAT

Glenarm Estate Rib Eye with Béarnaise	42.00
Summer Vegetable Chopped Chicken Salad and Hens Egg	22.50
Calf's Liver with Creamed Potato, Pancetta and Cipollini Onions	22.75
Tagliatelle of Rabbit Ragout, Kalamata Olives and Rocket	22.00

## 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
Panzanella Salad, Red Pepper and Hazelnut Pesto <sup>(VE)</sup>	8.00/14.00
Grilled Aubergine, Chickpea and Sumac	13.75

## FISH

Dover Sole à la Meunière	41.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	26.00
Fillet of Halibut Fisherman's Pie	29.50
Seared Salmon, Bok Choi, Prawn and Mushroom Dashi	22.50

## SIDES

Green Beans and Shallots	5.00
Heritage Tomato and Tropea Onion Salad	5.00
Potatoes - Chipped, Baked, Boiled	4.50
Spinach with Nutmeg	4.50
Mixed Leaf Salad	4.50
Tenderstem Broccoli with Chilli and Garlic	5.50