

DINNER



RAW

Raw Cornish Mackerel and Caviar Tacos	16.00
Vegetable Crudités	11.00/16.50
Tuna Tataki, Stem Ginger, Shiso and Tobiko	16.00
Scallop Sashimi, Yuzu, Jalapeno and Caviar	22.50
River Yealm Oysters	3.50/each

CAVIAR

Siberian Sturgeon	2.00 per 1g
Briny, hazelnut, lobster	
Golden Oscietra	3.20 per 1g
Lobster, hazelnut, cream	
Iranian Beluga 000	6.70 per 1g
Walnut, butter, ripe	

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	Grilled Bones with Ox Cheek Soldiers and Parmesan	19.50
Burrata with Sicilian Tomatoes and Monk's Beard	13.50	Piccadilly Smoked Salmon with Soda Bread	13.50
Rarebit - Welsh, Buck or Elegant	9.75 11.00	Glenarm Estate Beef Steak Tartare	14.50/21.50
		Portland Crab Salad	15.75

MEAT

Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce - <i>2 People Flambé at the Table</i>	80.00
Pappardelle of Mallard Duck Ragout, Radicchio and Pecorino	22.00
Szechuan Pork Belly, King Prawn and Jasmine Tea Broth	23.50
Glenarm Estate Rib Eye with Béarnaise	42.00
Guinea Fowl, Haggis, Neeps and Tatties	24.50

VEGETARIAN

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

FISH

Lobster Spaghetti, Artichokes and Lemon Verbena - <i>2 People Flambé at the Table</i>	55.00
Dover Sole à la Meunière	41.50
Seared Salmon, Shellfish Tortellini, Fennel and Seaweed Slaw	24.00
Fillet of Halibut and Potato Gratin with Seafood Velouté	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
Mixed Leaf Salad	5.00
Purple Sprouting Broccoli, Chili and Sesame	5.50