

LUNCH



RAW

Raw Cornish Mackerel and Caviar Tacos	16.00
Stone Bass, Yuzu Ponzu and Trout Roe	14.00
Marinated Heritage Tomatoes, Red Sicilian Prawns and Stem Ginger	14.00
River Yealm Oysters and Shallot Vinegar	3.00/each
Vegetable Crudités	11.00/16.50

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 Parsley Mayonnaise 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
		Courgette Flower Stuffed with Orkney Scallop and Seaweed Beurre Blanc	18.00

MEAT

Glenarm Estate Rib Eye with Béarnaise	42.00
Shepherd's Pie with Parmesan Crumb	18.25
Calf's Liver with Creamed Potato, Pancetta and Cipollini Onions.	22.75
Tagliatelle of Rabbit Ragout, Kalamata Olives and Rocket	22.00
Summer Vegetable Chopped Chicken Salad and Hens Egg	22.50

VEGETARIAN

Risotto of Courgette Flower and Taleggio	10.00/16.00
Spinach and Tofu Dumplings in Shiitake Bouillon ^(VE)	12.00/18.00
Panzanella Salad, Red Pepper and Hazelnut Pesto ^(VE)	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	24.00
Filet of Gigha Halibut and Shellfish Minestrone	31.50
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