

DINNER



RAW

Raw Cornish Mackerel and Caviar Tacos	16.00
Yellowfin Tuna, Sesame, Green Beans and Yuzu Ponzu	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 Avocado and Watermelon	8.25	Burrata, Peas, Broad Beans and Wild Nettle Pesto	14.25
Piccadilly Smoked Salmon with Soda Bread	13.50	Chicken Liver and Foie Gras Parfait with Onion Brioche	11.75
Dressed Portland Crab Salad	15.75	Orkney Scallops, Tomato Fondue, Courgette and Lobster Vinaigrette	18.00
Rarebit – Welsh, Buck or Elegant	9.75 11.00		
Glenarm Estate Beef Steak Tartare	14.50/21.50		

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	42.00
Suffolk Pork Belly, Mangalitz Black Pudding and Apple Purée	21.50

VEGETARIAN

Risotto of Courgette Flower and Taleggio	10.00/16.00
Spinach and Tofu Dumplings in Shiitake Bouillon ^(VE)	12.00/18.00
Ratatouille and Ragstone Goat Cheese Gratin	14.25
Panzanella Salad, Red Pepper and Hazelnut Pesto ^(VE)	8.00/14.00
Grilled Aubergine, Chickpea and Sumac	13.75

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, Bok Choi, Prawn and Mushroom Dashi	22.50
Fillet of Halibut Fisherman's Pie	29.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	24.00

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