

LUNCH



RAW

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

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

Pumpkin Soup with Mushroom Purée and Toasted Seeds	8.50	Burrata, Radicchio and Black Truffle Honey	13.50
Rarebit – Welsh, Buck or Elegant	9.75 11.00	Portland Crab Salad	15.75
Glenarm Estate Beef Steak Tartare	14.50/21.50	Piccadilly Smoked Salmon with Soda Bread	13.50

MEAT

Glenarm Estate Rib Eye with Béarnaise	42.00
Salad of Cornfed Chicken, Smoked Bacon and Anchovy Vinaigrette	22.50
Calf's Liver with Crushed Celeriac and Cured Pig's Cheek	22.50
Rigatoni of Braised Venison Shoulder, Red Cabbage and Pecorino	24.50
Suffolk Pork Belly, Mangalitz Black Pudding and Caramelised Onion	24.00

VEGETARIAN

Wild Mushroom Gnocchi, Cavolo Nero, Hazelnuts and Aged Parmesan	15.50/23.50
Spinach and Tofu Dumplings in Shiitake Bouillon ^(VE)	12.00/18.00
Grilled Leeks, Romesco Sauce and Black Truffle ^(VE)	18.00
Ratatouille and Ragstone Goat Cheese Gratin	16.00
Broccoli Tempura, Whipped Tofu and Ssamjang ^(VE)	15.00

FISH

Dover Sole à la Meunière	41.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	26.00
Fillet of Halibut and Potato Gratin with Seafood Velouté	29.50
Seared Salmon, Seaweed Potato and Prawn Dashi Butter	24.00

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
Tenderstem Broccoli with Chilli and Garlic	5.50