

LUNCH



WHITE TRUFFLE

Toasted Cheese Sandwich	26.50
Tagliatelle with 24 Month Parmesan	29.50/44.00
Champagne Risotto	29.50/44.00
Malt Custard with Caramelised White Chocolate	18.00

All our Truffles are sourced from Northern Italy.

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	Glenarm Estate Beef Steak Tartare	14.50/21.50
Rarebit – Welsh, Buck or Elegant	9.75 11.00	Raw Cornish Mackerel and Caviar Tacos	16.00
Piccadilly Smoked Salmon with Soda Bread	13.50	Curried Orkney Scallops, Cauliflower and Pork Crackling	18.00
Portland Crab Salad	15.75	Burrata, Radicchio and Black Truffle Honey	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, Mangalitza Black Pudding and Caramelised Onion	24.00

VEGETARIAN

Cep Gnocchi, Cavolo Nero, Hazelnuts and Aged Parmesan	15.50/23.50
Spinach and Tofu Dumplings in Shiitake Bouillon ^(VE)	12.00/18.00
Artichoke Barigoule, Wild Mushrooms and Fried Polenta ^(VE)	18.00
Ratatouille and Ragstone Goat Cheese Gratin	16.00
Grilled Aubergine, Chickpea and Sumac	14.50

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