

DINNER



RAW

Stone Bass Ceviche, Fennel and Blood Orange	12.00
Raw Cornish Mackerel and Caviar Tacos	16.00
Yellowfin Tuna Escabeche and Ortiz Anchovy	15.00
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

Jerusalem Artichoke Soup, Mushroom and Cheddar Brioche	7.50	Glenarm Estate Beef Steak Tartare	14.00/21.00
Piccadilly Smoked Salmon with Soda Bread	13.50	Burrata, Radicchio and Black Truffle Honey	13.50
Curried Orkney Scallops, Celeriac, Apple and Lardo	16.50	Chicken Liver and Foie Gras Parfait with Onion Brioche	11.50
Rarebit – Welsh, Buck or Elegant	9.50 11.00	Dressed Portland Crab Salad	15.00

MEAT

Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce - <i>2 People Flambé at the Table</i>	80.00
Braised Ox Cheek and Stout Pie, Creamed Potato and Green Sauce	18.00
Pappardelle of Venison Shoulder, Red Cabbage and Pecorino Romano	22.00
Suffolk Pork Belly, "Koffmann Cabbage" and Mangalitza Black Pudding	20.00
Glenarm Estate Rib Eye with Béarnaise	39.50
Duck Ras El Hanout, Samosa and Saffron Couscous	28.00

VEGETARIAN

Kimchee Risotto	12.00/18.00
Spinach and Tofu Dumplings in Shiitake Bouillon	12.00/18.00
Ratatouille and Ragstone Goat Cheese Gratin	14.00
Salad of Baby Artichoke, Romesco Sauce and Burnt Onion	7.50/12.50
Grilled Aubergine, Chickpeas and Sumac	13.50

Any of the above dishes can be prepared vegan.

FISH

Lobster Spaghetti, Artichokes and Lemon Verbena - <i>2 People Flambé at the Table</i>	50.00
Dover Sole à la Meunière	41.00
Cornish Cod with Chorizo, Cuttlefish and Haricot Bean Cassoulet	22.00
Fillet of Halibut Fisherman's Pie	29.50
Spiced Monkfish, Mussels, Red Pepper and Coconut	24.00

SIDES

Braised Hispi Cabbage and Sesame	4.50
Heritage Carrots	5.50
Potatoes - Chipped, Baked, Boiled	4.50
Spinach with Nutmeg	4.50
Mixed Leaf Salad	4.50
Tenderstem Broccoli with Chili and Garlic	5.50