

SATURDAY LUNCH



RAW

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

CAVIAR

Siberian Sturgeon	2.00 per 1g
Briny, hazelnut, lobster	
Golden Oscietra	3.20 per 1g
Lobster, hazelnut, cream	
Iranian Beluga 000	6.70 per 1g
Walnut, butter, ripe	
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

Curried Parsnip Soup with Pomegranate, Raita and Apple	8.50	Glenarm Estate Beef Steak Tartare	14.50/21.50
Rarebit - Welsh, Buck or Elegant	9.75 11.00	Portland Crab Salad	15.75
Piccadilly Smoked Salmon with Soda Bread	13.50	Lobster Benedict	12.50/22.50
		Burrata with Sicilian Tomatoes and Monk's Beard	13.50

MEAT

Glenarm Estate Rib Eye with Béarnaise	42.00
Cornfed Chicken Waldorf Salad	21.50
Potato, Jamon and Fried Duck Eggs	12.75
Steak and Kidney Pudding with Braised Lentils	19.50
Szechuan Pork Belly, King Prawn and Jasmine Tea Broth	23.50

VEGETARIAN

Gnocchi Sugo Finto, Gordal Olives and Parmesan	13.50/19.50
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
Scrambling Prawns	12.50
Seared Salmon, Shellfish Tortellini, Fennel and Seaweed Slaw	24.00
Fillet of Halibut and Potato Gratin with Seafood Velouté	29.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	26.00

SIDES

Green Beans and Shallots	5.00
Buttered Heritage Carrots	5.50
Potatoes - Chipped, Baked, Boiled	5.00
Spinach with Nutmeg	5.00
Purple Sprouting Broccoli, Chili and Sesame	5.50
Mixed Leaf Salad	5.00

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MEAT

Roast Glenarm Estate Sirloin with Yorkshire Pudding	25.50
Cornfed Chicken Waldorf Salad	21.50
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