DINNER

•

AS	PA	RA	GI	US
----	----	-----------	----	----

CAVIAR

Wye Valley Asparagus and Hollandaise Sauce	14.00	Siberian Sturgeon Briny, hazelnut, lobster	2.00 per 1g
Chicken Broth, Braised Leg and Asparagus	10.50	Golden Oscietra Lobster, hazelnut, cream	3.20 per 1g
Smoked Haddock, Parmesan and Asparagus Tart	14.50	Iranian Beluga 000 Walnut, butter, ripe	6.70 per 1g
Tagliolini, Asparagus, Morels and Caciocavallo	22.00	Served from the trolley, with Blinis, Baked New Potatoes and Scrambled Eggs made table side. Priced by the gram. Minimum 10 grams per table.	
	CTADT	ED.C	

STARTERS

Wild Garlic Soup, Cheese and Onion Dumpling, Roasted Hazelnuts	8.00	Glenarm Estate Beef Steak Tartare	14.00/21.00
Piccadilly Smoked Salmon with Soda Bread	13.50	Burrata, Peas, Broad Beans and Wild Nettle Pesto	14.00
Orkney Scallops, Chicken Skin, Cauliflower and Truffle Honey	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
back of Elegant	11.00	Raw Cornish Mackerel and Caviar Tacos	16.00

MEAT

VEGETARIAN

Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce - 2 People	80.00	Vegetable Crudités	11.00/16.50
Flambé at the Table		Kimchee Risotto	12.00/18.00
Pappardelle of Venison Shoulder, Red Cabbage and Pecorino Romano	22.00	Spinach and Tofu Dumplings in Shiitake Bouillon ^(VE)	12.00/18.00
Rump of Lamb, Shepherd's Pie and Mint Jus	32.00	Ratatouille and Ragstone Goat Cheese	14.00
Glenarm Estate Rib Eye with Béarnaise	39.50	Gratin	
,	00.00	Salad of Baby Artichoke, Romesco Sauce and	7.50/12.50
Suffolk Pork Belly, Mangalitza Black Pudding and Apple Purée	20.00	Burnt Onion (VE)	
		Grilled Aubergine, Chickpea and Sumac	13.50
		Any of the above dishes can be prepared vegan.	

FISH

SIDES

Lobster Spaghetti, Artichokes and Lemon Verbena - 2 People Flambé at the Table	50.00	Braised Hispi Cabbage and Sesame	4.50
,		Heritage Carrots	5.50
Dover Sole à la Meunière	41.00	Potatoes - Chipped, Baked, Boiled	4.50
Cornish Cod with Chorizo, Cuttlefish and Haricot Bean Cassoulet	22.00	Spinach with Nutmeg	4.50
Fillet of Halibut Fisherman's Pie	29.50	Mixed Leaf Salad	4.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	24.00	Tenderstem Broccoli with Chili and Garlic	5.50