

DINNER



GROUSE

Grouse and Foie Gras Pie, Blackberry Chutney and Malt Gravy	26.50
Tikka Spiced Grouse, Game Samosa and Red Lentil Dhal	38.25
Traditional Grouse, Game Cottage Pie and Bread Sauce	40.00

Please note our Grouse dishes may contain shot.

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
Piccadilly Smoked Salmon with Soda Bread	13.50
Portland Crab Salad	15.75
Rarebit – Welsh, Buck or Elegant	9.75 11.00
Glenarm Estate Beef Steak Tartare	14.50/21.50

Burrata, Heritage Beetroots, Figs and Pine Nuts	14.25
Chicken Liver and Foie Gras Parfait with Onion Brioche	12.50
Curried Orkney Scallops, Cauliflower and Pork Crackling	18.00
Raw Cornish Mackerel and Caviar Tacos	16.00

MEAT

Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce - <i>2 People Flambé at the Table</i>	80.00
Tagliatelle of Rabbit Ragout, Kalamata Olives and Rocket	22.00
Suffolk Pork Belly, Mangalitz Black Pudding and Caramelised Onion	24.00
Glenarm Estate Rib Eye with Béarnaise	42.00

VEGETARIAN

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

FISH

Lobster Spaghetti, Artichokes and Lemon Verbena - <i>2 People Flambé at the Table</i>	55.00
Dover Sole à la Meunière	41.50
Seared Salmon, Seaweed Potato and Prawn Dashi Butter	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	4.50
Spinach with Nutmeg	4.50
Mixed Leaf Salad	4.50
Tenderstem Broccoli with Chilli and Garlic	5.50