

DINNER



GROUSE

Grouse and Foie Gras Pie, Blackberry Chutney and Malt Gravy	24.50
Roasted Grouse, Liver Parfait on Toast, Red Cabbage Puree and Ceps	32.50
Traditional Grouse, Braised Leg Hot-Pot, Game Chips and Bread Sauce	34.50

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

Tomato Gazpacho, Saffron Aioli and Black Olives	7.50	Grilled Bones with Parmesan and Parsley Salt	12.50
Yellowfin Tuna, Sesame, Green Beans and Yuzu Ponzu	14.00	Glenarm Estate Beef Steak Tartare	12.00
Piccadilly Smoked Salmon with Soda Bread	13.50	Burrata with Peas and Wild Garlic Pesto	11.50
Artichoke Barigoule, Fried Hens Egg and Bayonne Ham	14.00	Chicken Liver and Foie Gras Parfait with Onion Brioche	11.50
Rarebit – Welsh,	9.50	Dressed Portland Crab	15.00
Buck or Elegant	11.00	Raw Cornish Mackerel and Caviar Tacos	16.00

MEAT

Beef Wellington, New Potatoes, Green Beans and Peppercorn Sauce - <i>2 People Flambé at the Table</i>	80.00
Cornish Lamb Cutlets, Lamb Belly with Peas, Smoked Bacon and Mint Oil	32.00
Duck Ras El Hanout, Samosa, Apricot and Couscous	28.00
Suffolk Pork Belly, Coco Beans and Mangalitza Black Pudding	20.00
Glenarm Estate Rib Eye with Béarnaise	39.50

FISH

Pan Fried Tiger Prawns with Ginger Chilli & Coconut - <i>2 People Flambé at the Table</i>	40.00
Dover Sole à la Meunière	38.50
Poached Bream with Brown Crab Emulsion and Fennel	19.00
Fillet of Halibut Fisherman's Pie	29.50
Monkfish, Mussels and Fregola Stew	22.00

VEGETARIAN

Summer Vegetables Crudités	11.00/16.50
Kimchee Risotto	12.00/18.00
Tagliatelle Sugo Finto and Pecorino Rosso	10.50/16.00
Grilled Aubergine, Chickpeas and Raita	13.50
Heritage Tomatoes, Courgettes and Tropea Onion Salad	12.50
Ratatouille and Ragstone Goat Cheese Gratin	14.00

SIDES

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