

A La Carte Menu

While you wait...

Sourdough Basket Chicken Fat Butter, Smoked Salt Flakes	£7.00
Padron Peppers Dill Salt Flakes (VE, GF)	£8.00
Baby Roasted Chorizo Romesco Sauce, Crispy Onion	£8.00
Baba Ghanoush Aubergine Crisp, Flatbread	£8.00

Starters

White Crab Taco Smoked Almond Taco Shell, Caviar, Shellfish Sauce	£20.00
Hand Dived Scallop Salsify Textures, Chestnut Crumb, Turnips (GF)	£22.00
Braised Lamb Agnolotti Parsnips, Nasturtium Pesto, Citrus Crumb Lamb Jus	£14.00
Quail Parsley Root Puree, Caramelised Endive, Blackberry Jus (GF)	£14.00
Wild Mushroom Velouté Sherry Pearls, Chervil Salad (VG)	£10.50
Celeriac Mille Feuille Chive Oil, Old Mustard Cream, Amaranth, Tempura Shiso (VG, VE, GF)	£12.00

Main Courses

Halibut Filo Taramosalata, Potato Pavé, Baked Roscoff Onion, Normande Sauce	£30.00
Fillet of Sea Bass Spätzle, Saffron Mussels Nage, Monk's Beard	£32.00
Sous Vide Guinea Fowl Breast Jerusalem Artichoke, Crown Prince Boat, Pomme Puree, Sauce Supreme (GF)	£26.00
Duck Breast Crapaudine Beetroot, Confit Leg Tartlet, Kashmiri Carrot, Duck Jus	£32.00
Dashi Shiitake Roasted Pumpkin, Black Truffle, Wild Enoki, Beurre Noisette (GF, VG)	£24.00
Burnt Leeks Maluns Potato, Watercress Emulsion, Fennel Marmalade (VG)	£24.00

Grill

All are served with Confit Tomato, Portobello Mushroom and Fries

Full Lobster Thermidor	£65.00
Sea Bream	£29.00
Lamb Rump 8oz	£34.00
30 Day Aged 10oz Sirloin	£38.00
Chateaubriand To Share	£120.00
Sauce	£4.00 each

Chimichurri, Lemon Garlic Thyme Butter, Peppercorn, Red Wine Jus, Café de Paris

Sides

Salt and Pepper Fries	£5.00
Chunky Chips	£5.00
Tempura King Oyster Mushroom with Thyme	£7.00
Boulangère Potato	£6.00
Maple Glazed Carrot with Candied Pecans	£6.00
Creamed or Sauteed Spinach	£6.00

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN