

Fine Dining Menu

Lunch **2 Courses £32** **3 Courses £36**
Dinner **2 Courses £35** **3 Courses £40**



Ham Hock

Slow braised ham hock, brie, truffle honey, green pea mousse and crisp bread

Veal

Rosé veal sweetbreads, puff pastry, asparagus tips and sauce Jacqueline

Scallop

Roasted scallop, spiced tomato sorbet, pancetta and curly endive, white balsamic dressing

Mushroom

Pure butter brioche à la tête, creamed cèpes, white truffle oil and micro greens

Cauliflower

Spiced cauliflower cream, almond and peanut crumble, roasted smoked Shetland salmon and baby gem

Quail

Roast English quail, quail Scotch egg, celeriac chips and spiced orange dressing



Lamb

Best end of Cornish lamb, smoked king Edward's mash, white onion and anchovy purée, garlic fritters

Chicken

Corn Fed chicken breast and foie gras, puff pastry, truffle cream, Macédoine vegetables

Halibut

Shallow pan fried suprême of halibut loin, spiced red lentils, coconut and cauliflower cream

Beef

Black Angus beef fillet, château potato, bone marrow nugget, braised shallots and red wine sauce
(£5 supplement)

Monkfish

Lightly poached monkfish and lobster, wilted greens and Nantua glaze

Venison

Balmoral venison loin, braised red cabbage, Anna potato, smoked parsnip purée, parsnip crisp and red current sauce



Chocolate

Warmed chocolate fondant, orange crème Anglaise
and vanilla ice-cream

Hazelnut

Hazelnut and praline chilled cheesecake, coffee molasses ice-cream,
orange and sesame tuile

Passion Fruit

Frozen passion fruit mousse, trio of berry sorbet,
crushed pistachio dacquoise

Apple

Deep fried English apple ravioli, cinnamon ice-cream
and Granny Smith's purée

Fruit

Sliced fresh fruits and home-made sorbet

Cheese

Artisan cheeses from the trolley
£8.00



Vegetarian Menu

Lunch	2 Courses £20	3 Courses £25
Dinner	2 Courses £25	3 Courses £30

Cauliflower

Cauliflower risotto, black truffle and parmesan

Goat's Cheese

Crottin goat's cheese panna cotta, beetroot and chesnut crumble, apple purée



Rice

Spice lemon thyme and coconut rice sauvage, plum and lemongrass purée, ginger,
red pepper and fennel relish, wasabi foam

Butternut Squash

Butternut squash and wild mushroom Wellington, smoked parsnip purée, roast shallot,
blue cheese cream

A discretionary 10% service charge will be added to your final bill
Any allergies, please speak with your server