



(v) vegetarian
(ve) vegan

LUNCH

STARTER

PARFAIT OF CHICKEN LIVER

sourdough, quince jelly

TRADITIONALLY SMOKED SCOTTISH SALMON (carved from the trolley)

capers, shallots, lemon, brown bread & butter

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

BEEF CARPACCIO

radish, black olive tapenade, crouton & devils sauce

MAIN

GRILLED SEA BREAM

risotto, parmesan, lemon, pickled daikon

ROAST CHICKEN BREAST

braised leek, spinach, jus

SAFFRON RISOTTO (ve)

grilled artichoke, caramelised carrot, peas, vegan cheese

GNOCCHI GRATIN (v)

bechamel, courgette, mushroom, rocket

CLASSICS

ANGUS BEEF FILLET (£15 supp.)

truffle mash potato, spinach, braised onion,
red wine jus

DOVER SOLE (£20 supp)

new potatoes, spinach, brown shrimp,
parsley & caper butter

SIDES £6.00

NEW POTATOES (v)

parsley, garlic, butter, chilli

TENDERSTEM BROCCOLI (ve)

grilled, ponzu dressing

MASH POTATO (v)

truffle, parmesan

MIXED LEAF SALAD (ve)

carrots, onions, mixed peppers

CREAMY SPINACH (v)

blue cheese

TEMPURA VEGETABLES (ve)

sriracha sauce

DESSERTS

CLASSIC CRÈME BRÛLÉE

shortbread biscuit

APPLE TART (v)

frangipane, salted caramel & vanilla ice cream

HOMEMADE ICE CREAMS & SORBETS

ICE CREAMS - tiramisu, vanilla, chocolate, coffee

SORBETS (ve) - kiwi, plum & ginger, elderflower, lemon, raspberry

BRITISH CHEESES (£5 supp)

three cheeses, celery, apricot butter, pear & apple chutney

Two Courses £39.50 per person

Three Courses £55.00 per person

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff.

Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified.