

DINNER

OYSTERS

River Yealm, UK <i>Fresh & Briny</i>	4
Cumbrae, West Scotland, UK <i>Firm & Meaty</i>	4
Carlingford, Ireland <i>Rich & Plump</i>	4
Selection of any Three Oysters <i>Served Raw or Dressed</i>	10

SMOKED SALMON

Fortnum's Smoked Salmon <i>Sweet & delicate smoke</i>	14
Piccadilly 181 Smoked Salmon <i>Deep & Robust flavours</i>	15
<i>Served with Lemon, Shallots, Capers, Homemade Soda Bread and Seaweed Butter</i>	

CAVIAR

Beluga 000 <i>Nutty, Creamy & Subtle</i>	7 <i>(per 1g)</i>
Golden Oscietra <i>Rich, Buttery & Nutty</i>	3 <i>(per 1g)</i>
Sevruga <i>Sprightly, Sweet & Salty</i>	2 <i>(per 1g)</i>
<i>Served from the Trolley with Scrambled Eggs, Baked New Potatoes and Blinis Priced by the Gram, Minimum 10 Grams</i>	

STARTERS

Pea Soup <i>With Quail Egg & Soldier (V)</i>	8	Globe Artichoke <i>Goats Curd & Lemon Verbena Vinaigrette (V)</i>	12
Coronation Scotch Egg <i>Invented by us in 1738; with Mango & Apricot relish</i>	10	Sea Bream Ceviche <i>Chilli, Cucumber, Coriander & Lime</i>	12
Heritage Tomatoes & Burrata <i>Basil Dressing (V)</i>	10	Glenarm Steak Tartare <i>Villages Sour Bread</i>	14 / 21
Potted Shrimps <i>White Toast</i>	16	Wye Valley Asparagus <i>with Confit Egg Yolk (V) served Cold with Shallot Vinaigrette or Hot with Hollandaise</i>	14 / 18
Dressed Dorset Crab	18	Rarebit – Welsh or Elegant	9 / 11

MEAT

Roast Cotswold Chicken <i>Spinach, Wild Mushroom & Marsala Jus</i>	19
Calves Liver and Bacon <i>Polenta & Balsamic Onion</i>	22
Glenarm Sirloin Steak / Rib-Eye 250g <i>All Steaks are Served with Béarnaise & Watercress</i>	29 / 32

VEGETARIAN

Pea & Broad Bean Risotto	16 / 22
Wye Valley Asparagus en Croûte <i>Creamed Spinach, Beurre Blanc</i>	17
Spinach and Ricotta Ravioli <i>Sage & Pine-Nut</i>	15
Miso Glazed Aubergine <i>Cashew, Yuzu Yoghurt & Radish (VE)</i>	15

FISH

Prawn and Lobster Linguini <i>For Two People, Flambé at the Table</i>	55
Brixham Hake Katsu <i>Caramelised Bok Choy, Ginger & Spring Onion</i>	23
Dover Sole <i>On or off the Bone</i>	38
Grilled Yellowfin Tuna <i>Niçoise Salad & Lemon Dressing</i>	25

SIDES

Green Beans <i>with Shallots (V)</i>	5
Potatoes <i>Chipped, Mash or Boiled (V)</i>	5
Mixed Salad (V)	5
Spinach <i>with Nutmeg (V)</i>	5
Petit Pois <i>À La Française (V)</i>	5

(V) – Vegetarian (VE) – Vegan (G) – Made Without Gluten

A discretionary 12.5% service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate 01/2015. Please note that all products are prepared in an environment where nuts are used and may contain traces of nut. Please do notify a Manager should you have a food allergy or any specific dietary request.

FORTNUM & MASON

EST 1707



BAR
AND
RESTAURANT