

LUNCH

OYSTERS

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

SMOKED SALMON

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

CAVIAR

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

STARTERS

Linconshire Nettle Soup <i>Crème Fraîche (V)</i>	8	Fennel and Blood Orange Salad <i>Pistachio and Goat's Curd (V)</i>	12
Coronation Scotch Egg <i>Invented by us in 1738; with Mango & Apricot relish</i>	10	Chicken Liver Parfait <i>Port Jelly</i>	12
Sicilian Tomatoes and 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)</i> <i>served Cold with Shallot Vinaigrette or Hot with Hollandaise</i>	14 / 18
Dressed Dorset Crab	18	Rarebit – Welsh or Elegant	9 / 11

MEAT

Beef Pie <i>with Fortnum's Pale Ale</i>	18
Chopped Chicken Salad <i>with Tarragon Dressing</i>	19
Calves Liver and Bacon <i>Polenta and Balsamic Onion</i>	22
Glenarm Sirloin Steak / Rib-Eye 250g <i>All Steaks are Served with Béarnaise and Watercress</i>	29 / 32

VEGETARIAN

Pea and Broad Bean Risotto <i>Served at the Table</i>	16 / 22
Wye Valley Asparagus en Croûte <i>Creamed Spinach, Beurre Blanc</i>	17
Spinach and Ricotta Ravioli <i>Sage and Pine-Nut</i>	15
Cauliflower, Chickpea and Coconut Curry <i>Pakora and Almond Rice (VE)</i>	15

FISH

Shrimp Burger <i>Chilli Mayonnaise</i>	18
Roast Cornish Cod <i>Broadbean and Asparagus Ragoût, Chive Beurre Blanc</i>	25
Dover Sole <i>On or off the Bone</i>	38
Monkfish Osso Bucco <i>Confit Fennel and Purslane</i>	28

SIDES

Heritage Carrots (V)	5
Potatoes <i>Chipped, Mash or Boiled (V)</i>	5
Castel Franco <i>with Baby Gem and Herbs (V)</i>	5
Spinach <i>with Nutmeg (V)</i>	5
Cauliflower Cheese (V)	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