

LUNCH



ASPARAGUS

Wye Valley Asparagus and Hollandaise Sauce	14.00
Smoked Haddock, Asparagus and Parmesan Tart	14.50
Tagliolini, Asparagus, Morels and Salted Ricotta	17.50/24.50
Asparagus, Iberico Ham and Breaded Duck Egg	18.00

CAVIAR

Siberian Sturgeon Briny, hazelnut, lobster	2.00 per 1g
Golden Oscietra Lobster, hazelnut, cream	3.20 per 1g
Iranian Beluga 000 Walnut, butter, ripe	6.70 per 1g
Served from the trolley, with Blinis, Baked New Potatoes and Scrambled Eggs made table side. Priced by the gram. Minimum 10 grams per table.	

STARTERS

Wild Garlic Soup, Goat's Curd and Diablo Shallots	9.50	Burrata with Sicilian Tomatoes and Monk's Beard	13.50
Rarebit - Welsh, Buck or Elegant	9.75 11.00	Portland Crab Salad	17.25
Raw Cornish Mackerel and Caviar Tacos	16.00	Glenarm Estate Beef Steak Tartare	14.50
Piccadilly Smoked Salmon with Soda Bread	15.00	Tuna Tataki, Stem Ginger, Shiso and Tobiko	16.00

MEAT

Glenarm Estate Rib Eye with Béarnaise	42.00
Cornfed Chicken Waldorf Salad	21.50
Shepherd's Pie	19.00
Tagliatelle of Rabbit Ragout, Kalamata Olives and Parmigiano-Reggiano	22.00
Szechuan Pork Belly, King Prawn and Jasmine Tea Broth	23.50

VEGETARIAN

Gnocchi Sugo Finto, Gordal Olives and Parmesan	13.50/19.50
Spinach and Tofu Dumplings in Shiitake Bouillon ^(VE)	12.00/18.00
Risotto of Peas, Broad Beans, Robiola and Egg Yolk	12.00/18.00
Ratatouille and Ragstone Goat Cheese Gratin	16.00
Broccoli Tempura, Whipped Tofu and Ssamjang ^(VE)	15.00

FISH

Dover Sole à la Meunière	41.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	26.00
Braised Gigha Halibut, Leeks and Oyster Beignet	29.50
Seared Salmon, Jersey Royals, Asparagus and Roe Velouté	24.00

SIDES

Green Beans and Shallots	5.00
Buttered Heritage Carrots	5.50
Potatoes - Chipped, Baked, Boiled	5.00
Spinach with Nutmeg	5.00
Mixed Leaf Salad	5.00
Purple Sprouting Broccoli, Chili and Sesame	5.50