



Du Jour Lunch Menu

Starters

Chef's starter of the day

Parsnip and chestnut soup (V)

Apple and parsnip rösti

Seared tuna

*Pickled cucumber, edamame beans
burnt garlic emulsion, seaweed vinaigrette*

Red pepper and walnut hummus

Toasted grains, vegetables, pitta toast

Main Courses

Chef's main of the day

Roasted breast and confit duck pithivier

Glazed salsify, pearl onions, squash puree, cherry sauce

Pan seared skate wing

*Braised cauliflower, Romanesco, duxelles
coriander and vanilla sauce*

Mixed bean cake (V)

*Roasted sweet pepper sauce, pickled cucumber
lime crème fraîche*

Desserts

Chef's dessert of the day

Mango cake

Passion fruit sorbet

Lime meringue pie

Lime gel

Strawberry delice

*Mascarpone and white chocolate whipped ganache
compressed strawberries, nutty crumble*

A selection of British cheeses from Neal's Yard

Quince jelly, homemade crackers

2 courses £21.50

3 courses £25.00

All prices include VAT at the current rate
A discretionary service charge of 12.50% will be added to your bill



Sample Sunday Lunch Menu

Starters

Chef's starter of the day

Smoked trout tart

Grebiche sauce

Sun-blanchéd tomato sourdough bruschetta

Carmarthen ham, smoked artichokes

Double-baked Cashel blue cheese soufflé (V)

Apple and watercress salad

Main Courses

Chef's main of the day

From the trolley carved at your table:

Roast sirloin of Buccleuch beef

Yorkshire pudding, roast potatoes, market vegetables

Sunday roast joint:

Apricot and mint stuffed saddle of English lamb

Roast potatoes, market vegetables

Pan-seared North Sea pollock fillet

Butter samphire, lemon mash, lemon gel, caper berries

Slow-braised and spiced lamb

Peppered couscous, fried aubergine

Mixed linguine pasta (V)

Basil pesto, green vegetables, truffle oil

Desserts

Chef's dessert of the day

Tropical roulade

Compressed pineapple

White chocolate mousse

Macerated blackberries, yoghurt sorbet

Clementine tart

A selection of British cheeses from Neal's Yard

Quince jelly, homemade crackers

2 courses £27.00

3 courses £31.00

All prices include VAT at the current rate
A discretionary service charge of 12.50% will be added to your bill



A La Carte Dinner Menu

Daily from 17:30 until 22:30

Starters

- Minted pea and watercress velouté (V)** *Sour cream, fresh peas ~ £8.50*
- Portland crab risotto** *Crispy squid, confit lemon, chili, tarragon ~ £10.00*
- Truffle Wigmore cheese (V)** *Beetroot purée, lavash bread, pistou foam ~ £9.50*
- Cured swordfish and salmon roulade** *Mango chutney, wasabi mayonnaise, confit citrus ~ £10.50*
- Sage gnocchi (V)** *Ricotta cheese, parsley and garlic purée ~ £8.50*
- Slow-cooked beef ravioli** *Beef consommé, root vegetables and leeks ~ £9.50*
- Pan-seared scallop** *Spiced granola, caramelised cauliflower, crispy chicken skin ~ £10.50*
- Braised pork neck ballotine** *Alsace bacon, sweet potato purée, apricot, five-spice jus ~ £9.00*

Main courses

- Poached sea trout fillet** *Confit fennel, Kohlrabi, sea beet, saffron tartare sauce ~ £18.50*
- Pan-roasted halibut fillet** *Clams, global artichoke, leek ballotine, cucumber and dill velouté ~ £22.00*
- Pan-roasted stone bass** *Broccoli purée, confit tomato, chard, tarragon butter ~ £23.00*
- Roasted duck breast** *Roscoff onion, red cabbage purée, pomegranate, lavender jus ~ £18.50*
- Cannon of English lamb** *Pearl barley, aubergine and lamb leg cannelloni, aubergine purée, lamb jus ~ £22.00*
- Char-grilled Buccleuch sirloin** *Smoked mashed potato, oyster mushroom, broccoli, bone marrow jus ~ £26.00*
- Wild mushroom open tart (V)** *Roasted salsify, baby onion, spinach ~ £17.50*

Desserts

- Chocolate crèmeux** *Mascarpone and white chocolate ganache, raspberry and anise sorbet ~ £9.50*
- Yuzu parfait** *Passion fruit sponge, passion fruit gel ~ £9.00*
- Warm pecan treacle cake** *Maple ice cream, toffee and whiskey gel ~ £9.50*
- Champagne delice with strawberry centre** *Pink champagne gel, white chocolate and orange sorbet ~ £9.50*
- Baked amaretti cheesecake** *Coffee cream, Kahlua sauce ~ £9.50*
- Madagascar vanilla almond cake** *Chocolate orange ice cream, vanilla gel, almond nougatine, candied Kumquats ~ £9.50*
- A selection of British cheeses from Neal's Yard** *Quince jelly, homemade crackers ~ £10.00*

All prices include VAT at the current rate
A discretionary service charge of 12.50% will be added to your bill



Set Dinner Menu

Starters

Portland crab risotto

Crispy squid, confit lemon, chili, tarragon

Slow-cooked beef ravioli

Beef consommé, root vegetables and leeks

Minted pea and watercress velouté (V)

Sour cream, fresh peas

Main Courses

Pan-roasted stone bass

Broccoli purée, confit tomato, chard, tarragon butter

Char-grilled Buccleuch sirloin

Smoked mashed potato, oyster mushroom, broccoli, bone marrow jus

Wild mushroom open tart (V)

Roasted salsify, baby onion, spinach

Desserts

Rich chocolate and mint delice

Mint gel, minted crème fraîche sorbet

Warm pecan treacle cake

Maple ice cream, toffee and whiskey gel

Apple caramel jelly

*Caramelised cinnamon popcorn, caramel crèmeux,
Chantilly cream*

Includes tea or coffee

2 courses ~ £26.00

3 courses ~ £33.50

The set price menu is available for parties of up to eight guests

All prices include VAT at the current rate
A discretionary service charge of 12.50% will be added to your bill