



## SAMPLE LUNCH DU JOUR MENU

### Starters

Spiced sweet potato and carrot soup (V)  
Carrot crisps

Beef, juniper and pistachio terrine  
Walnut bread

Mussels, cider and bacon  
Sourdough toast

Crab, chilli and avocado  
Grapefruit dressing

Fig, ricotta and walnut brochette (V)  
Rocket leaves

### Main Courses

Chef's dish of the day

Pressed pork belly  
Apple purée, cabbage, celeriac crumble, roasted spring onions,  
pomegranate jus

Pan-roasted cod  
Jerusalem artichoke purée, braised chicory, lentils, caper berry

Macaroni with pumpkin (V)  
Burrata, truffle oil

### Desserts

Mango crème  
Sable biscuit, coconut sorbet, raspberries crumble passion fruit

Glazed yuzu cake  
Crème fraîche, olive oil ice cream, fresh basil

Key lime pie  
Chambord foam, whipped mascarpone

Bitter orange chocolate  
White chocolate ganache, white chocolate ice cream

A selection of British cheeses from Neal's Yard  
Quince jelly, homemade crackers

2 courses £19.00

3 courses £22.50

All prices include VAT at the current rate  
A discretionary service charge of 10% will be added to parties of 8 and above



## Sample Sunday Lunch Menu

### Starters

Pea and wild garlic velouté (V)

Pan fried pigeon salad, chicory, baby beetroots, blackberries, chard

Fritto misto

Selection of fried fish and shellfish, tartar sauce

Goat's cheese, beetroot, olive crumble (V)

Rocket, dried cherry tomatoes, candied walnut crumb, shallot dressing

Salad of heritage tomatoes (V)

Baby watercress, pickled carrot, feta cheese, wild garlic

### Main Courses

Chef's dish of the day

From the trolley carved at your table:

Roast sirloin of Buccleuch beef

Yorkshire pudding, roast potatoes, market vegetables

Sunday roast joint:

Roast Norfolk Bronze turkey

Bacon crisps, stuffing, cranberry sauce, roast potatoes,  
market vegetables

Pan-fried chicken breast

Smoked carrot purée, bacon, lentils, grelot onions,  
savoy cabbage, peanuts, tarragon oil

Pan-fried hake

Herb gnocchi, cauliflower purée, grilled purple broccoli,  
crispy kale, pine nuts, purple basil oil

Risotto of asparagus, peas, broad beans and truffle (V)

Radish, coriander cress, mint oil

### Desserts

Hazelnut pound cake, soft caramel, citrus, vanilla ice cream

Passion fruit tart, bitter chocolate macaroon

Pistachio éclair, raspberry cremeux, raspberry sorbet

Matcha panacotta, brown sugar syrup, sesame seed crunch, red  
bean mochi

A selection of British cheeses from Neal's Yard

Quince jelly, homemade crackers

2 courses £24.00

3 courses £29.00

All prices include VAT at the current rate  
A discretionary service charge of 10% will be added to parties of 8 and above



PARK TERRACE  
**Pre-Theatre Menu**

**Starters**

Broccoli velouté (V)  
Blue cheese bon bon

Citrus-cured Scottish salmon  
Horseradish cream, confit citrus, fennel, mint oil

Seared West Country 'Black Label' beef fillet  
Cashel blue, William pear, endive, sweet mustard sauce

**Main Courses**

Pan-roasted stone bass  
Fennel and potato rösti, pickled grapes, lemon gel

Grilled West Country "Black Label" sirloin steak  
Duck fat chips, field mushroom, broccoli tops, choron sauce  
Wild mushroom pithivier (V)

Roasted artichoke purée, leek, mushrooms

**Desserts**

Raspberry champagne jelly  
Cornish clotted cream, orange gel, almond crunch

Caramelized chocolate mousse  
Honey poached figs, honey gel

A selection of British cheeses from Neal's Yard  
Quince jelly, homemade crackers

2 Courses and a glass of house wine £26.00

3 Courses and a glass of house wine £34.00



**PARK TERRACE**  
**A La Carte Dinner Menu**

**Starters**

- Broccoli velouté (V)** Blue cheese bon bon
- Smoked haddock and spinach mild-curried risotto** Crispy hen's egg yolk
- Quail breasts** Quinoa, pomegranate dressing
- Citrus-cured Scottish salmon** Horseradish cream, confit citrus, fennel, mint oil
- Herb gnocchi (V)** Truffle mayonnaise, Parmesan foam, olive crumb, basil oil
- Seared West Country 'Black Label' beef fillet** Cashel blue, William pear, endive, sweet mustard sauce
- Roasted diver scallop, glazed pork belly** Puy lentils and chorizo
- Ham hock terrine Piccalilli vegetables,** pork crackling, sourdough toasts

**Main courses**

- Pan-roasted fillet of North Sea cod** Savoy cabbage, chorizo, cauliflower, curry foam
- Roasted monkfish, Cornish crab and prawn ravioli** Sweetcorn velouté
- Pan-roasted stone bass** Fennel and potato rösti, pickled grapes, lemon gel
- Roast duck breast** Crispy pressed duck, sweet potato, Port and thyme sauce
- Herb-cruste rack of lamb** Lamb croquette, char-grilled broccoli, celeriac, hazelnuts
- Grilled West Country "Black Label" sirloin steak** Duck fat chips, field mushroom, broccoli tops, choron sauce
- Spiced Bermondsey fryer cheese (V)** Indian spiced rösti potato, stuffed courgette flower, crisp salad

**Desserts**

- Caramelized pineapple carpaccio,** coconut bavarois Malibu granite, maracujá coulis
- Vanilla crème brûlée** Mango sorbet, lime meringue, cookie crumb
- Caramelized chocolate mousse** Honey poached figs, honey gel
- Blueberry savarin** Lemon sorbet, blueberry gel, lemon balm
- Amaretti cheesecake** Coffee cream, Kahlua sauce
- Raspberry champagne jelly** Cornish clotted cream, orange gel, almond crunch
- A selection of British cheeses from Neal's Yard** Quince jelly, homemade crackers

Supplement for cheese as a half portion £4

2 courses £32.50  
3 courses £39.50

All prices include VAT at the current rate  
A discretionary service charge of 10% will be added to parties of 8 and above