



Sample Lunch Du Jour Menu

Starters

Cauliflower velouté (V)

Cauliflower crumb

Tuna niçoise

Heritage tomato and balsamic onions salad (V)

Mizuna, basil oil

Lamb, pork and herb farmhouse terrine

Orange salad

Chicory, pear, fennel and almond salad (V)

Amaretto dressing

Main Courses

Chef's dish of the day

Pan-fried haddock

Potato cakes, garden peas à la Française

West Country chicken and apricot ballotine

Crushed potatoes with basil, sun blushed tomatoes, runner beans

Spinach and buttermilk pancakes (V)

Grilled halloumi, butternut squash

Desserts

White chocolate delice

Elderflower poached gooseberries, white chocolate sorbet

Vanilla parfait

Glazed apricots, apricot curd, freeze dried raspberries

Mango and almond cake

Mango crèmeux, coconut lime sorbet

Lemon meringue tart

Blackberry gel

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

Garden pea soup (V)

Minted fresh yoghurt

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

Spiced cauliflower spelt risotto (V)

Broad beans, lemon oil

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:

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

Chocolate hazelnut Paris-Brest

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 £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



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

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



A La Carte Dinner Menu

Starters

Broccoli velouté (V) *Blue cheese bon bon*

Portland crab risotto *Crispy squid, confit lemon, chili, tarragon*

Roasted squab pigeon breast *Slow cooked leg, almond and parsnip purée, raspberry jus*

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*

Pan-seared hand dive scallops *Thai-spiced pea purée, asparagus, fennel, lemon gel*

Ham hock terrine *Piccalilli vegetables, pork crackling, sourdough toasts*

Main courses

Pan-roasted fillet of North Sea cod *Savoy cabbage, chorizo, cauliflower, curry foam*

Pan-roasted halibut fillet *Crushed purple potato, artichoke and chive velouté, braised shallot*

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

Roasted duck breast *Braised red cabbage, carrot purée, braised endives, lavender jus*

Herb-cruste cannon of lamb *Boulangère potato, braised leg croquette,
chargrilled broccoli, salsify, hazelnut*

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

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