



## 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**

**White onion velouté (V)**

*Romanesco, crispy shallots*

**Treacle-cured Scottish salmon**

*Chive mayonnaise, pickled baby beetroots, mustard seeds*

**Slow-cooked beef ravioli**

*Beef consommé, root vegetables and leeks*

### **Main Courses**

**Pan-roasted stone bass**

*Bouillabaisse, fennel, potato pureé*

**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*

**Warm pecan treacle cake**

*Maple ice cream, toffee and whiskey 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



## A La Carte Dinner Menu

### Starters

- White onion velouté (V)** Romanesco, crispy shallots
- Portland crab risotto** Crispy squid, confit lemon, chili, tarragon
- Game terrine** Cranberry and apple chutney, Port gel, sourdough
- Treacle-cured Scottish salmon** Chive mayonnaise, pickled baby beetroots, mustard seeds
- Herb gnocchi (V)** Truffle mayonnaise, Parmesan foam, olive crumb, basil oil
- Slow-cooked beef ravioli** Beef consommé, root vegetables and leeks
- Pan-seared hand dived scallops** Celeriac purée, crispy chicken wings, muscatel grapes, hazelnuts
- Glazed pork belly** Pork crackling, pickled kohlrabi, five-spice jus

### Main courses

- Pan-seared sea trout fillet** Crispy brandade, trompette mushrooms, cucumber velouté
- Pan-roasted halibut fillet** Crushed purple potato, artichoke and chive velouté, braised shallot
- Pan-roasted stone bass** Bouillabaisse, fennel, potato pureé
- Roasted duck breast** Braised red cabbage, carrot purée, braised endives, lavender jus
- Venison loin** Swede fondant, parsnip purée, baby onions, chocolate jus
- 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

- Coconut pannacotta** Caramel poached pineapple, chocolate crumbs
- Passion fruit brulée** Guanaja chocolate sorbet, sablé crumbs, lime meringue
- Warm pecan treacle cake** Maple ice cream, toffee and whiskey 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