



Sample Lunch Du Jour Menu

Starters

Chef's starter of the day

A tian of crab, chilli, kohlrabi

Warm pigeon salad

Watercress, walnuts and beetroot compote

Whipped truffle ricotta gnocchi (V)

Wild mushrooms, spinach, tomato fondue, basil oil, pine nuts

Main Courses

Chef's main of the day

Lamb rump

Parsnip purée, pistachio, capers, dried tomatoes

Roasted cod

Chorizo crisps, brandade, salsa verde, kale

Asparagus risotto (V)

Shaved asparagus, baby turnip, pickled carrot, chive oil, pea cress

Desserts

Chef's dessert of the day

Crema Catalana

Cinnamon shortbread, orange segments

Caramel and coffee mousse

Mint whipped ganache, vanilla mini bites

White chocolate and raspberry sponge

Vodka and lime gel, raspberry yuzu sorbet

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 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

Spiced cauliflower spelt risotto (V)

Broad beans, lemon oil

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 £24.00

3 courses £29.00

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



Pre-Theatre Menu

Starters

Minted pea and watercress velouté (V)

Sour cream, fresh peas

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

Salmon ballotine, leeks, keta caviar, lemon thyme foam

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

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

Starters

Minted pea and watercress velouté (V) *Sour cream, fresh peas*

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

Heirloom tomato salad (V) *Tomato gazpacho, basil mayonnaise, Taleggio croquette, pine nuts*

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 mackerel fillet *Avocado sorbet, pickled cucumber, char-grilled watermelon*

Glazed pork belly *Pork crackling, pickled kohlrabi, five-spice jus*

Main courses

Poached Cornish plaice fillet *Urad lentils, squash, cauliflower, lobster and coconut curry sauce*

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

Pan-roasted stone bass *Salmon ballotine, leeks, keta caviar, lemon thyme foam*

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

Cannon of English lamb *Mediterranean confit lamb terrine, Piquillo pepper, baby turnip, lamb 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

Cherry almond cake *Amarena cherries, cherry cream, morello cherry gel*

Raspberry ripple Eton mess *Vanilla chantilly, lime meringue*

Warm pecan treacle cake *Maple ice cream, toffee and whiskey gel*

Valrhona chocolate crèmeux *Chocolate cake, Bailey's gel, milk chocolate and malt ice cream*

Baked 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 12.50% will be added to your bill