



## 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*

### 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**

*Broccoli purée, confit tomato, chard, tarragon butter*

#### **Buccleuch sirloin steak**

*Duck fat chips, field mushroom, broccoli tops, choron sauce*

#### **Wild mushroom open tart (V)**

*Roasted salsify, baby onion, spinach, truffle dressing*

### **Desserts**

#### **Rich chocolate and mint delice**

*Mint gel, minted crème fraîche sorbet*

#### **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** *Truffle mayonnaise, Parmesan foam, olive crumb, basil oil*
- Slow-cooked beef ravioli** *Beef consommé, root vegetables and leeks*
- Grilled tuna loin** *Baby gem, wasabi mayonnaise, kimchi*
- 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** *Broccoli purée, confit tomato, chard, tarragon butter*
- 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*
- Buccleuch sirloin steak** *Duck fat chips, field mushroom, broccoli tops, choron sauce*
- Wild mushroom open tart (V)** *Roasted salsify, baby onion, spinach, truffle dressing*

### Desserts

- Rich chocolate and mint delice** *Mint gel, minted crème fraiche sorbet*
- Raspberry ripple Eton mess** *Vanilla chantilly, lime meringue*
- Warm pecan treacle cake** *Maple ice cream, toffee and whiskey gel*
- Rhubarb and custard** *Raspberry gel, grenadine pouched rhubarb*
- Baked amaretti cheesecake** *Coffee cream, Kahlua sauce*
- Strawberry and crème fraîche mille-feuille** *Basil gel, strawberry and basil sorbet*
- 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