



## Du Jour Lunch Menu

### Starters

#### **Chef's starter of the day**

##### **Pan-seared wood pigeon**

*Parsnip, baby onions*

##### **Smoked mackerel mousse**

*Cucumber crème fraîche, sourdough toast*

##### **Roasted butternut squash salad (V)**

*Balsamic dressing*

### Main Courses

#### **Chef's main of the day**

##### **Braised Welsh lamb en croûte**

*Broccoli, butternut squash purée, Brussels sprouts, mange tout, lamb jus*

##### **Pan-fried Grimsby cod**

*crab macaroni, spinach, dill velouté*

##### **Globe artichoke (V)**

*Creamy polenta, grilled asparagus, confit vine tomatoes*

### Desserts

#### **Chef's dessert of the day**

##### **Orange and carrot roulade**

*Vanilla crème fraîche*

##### **Milk chocolate rocher**

*Hazelnut dust, chocolate crémeux*

##### **Pineapple upside-down cake**

*Coconut ice cream, pineapple 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 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



## A La Carte Dinner Menu

Daily from 17:30 until 22:30

### Starters

- Minted pea and watercress velouté (V)** Sour cream, fresh peas ~ £8.50
- Portland crab risotto** Crispy squid, confit lemon, chili, tarragon ~ £10.00
- Truffle Wigmore cheese (V)** Beetroot purée, lavash bread, pistou foam ~ £9.50
- Tea-marinated Scottish salmon** Smoked eel, apple, dandelion, keta caviar ~ £9.50
- Herb gnocchi** Truffle mayonnaise, Parmesan foam, olive crumb, basil oil ~ £8.50
- Slow-cooked beef ravioli** Beef consommé, root vegetables and leeks ~ £9.50
- Grilled tuna loin** Baby gem, wasabi mayonnaise, kimchi ~ £10.50
- Braised pork neck ballotine** Alsace bacon, sweet potato purée, apricot, five-spice jus ~ £9.00

### Main courses

- Pan-seared sea trout fillet** Celeriac purée, boulangère potato, rainbow carrots, olive jus ~ £18.50
- Pan-roasted halibut fillet** Clams, global artichoke, leek ballotine, cucumber and dill velouté ~ £22.00
- Pan-roasted stone bass** Broccoli purée, confit tomato, chard, tarragon butter ~ £23.00
- Roasted duck breast** Roscoff onion, red cabbage purée, pomegranate, lavender jus ~ £18.50
- Cannon of English lamb** Mediterranean confit lamb terrine, Piquillo pepper, baby turnip, lamb jus ~ £22.00
- Char-grilled Buccleuch sirloin** Smoked mashed potato, oyster mushroom, broccoli, bone marrow jus ~ £26.00
- Wild mushroom open tart (V)** Roasted salsaify, baby onion, spinach ~ £17.50

### Desserts

- Rich chocolate and mint delice** Mint gel, minted crème fraîche sorbet ~ £9.50
- Peanut butter mousse** Banana cake, caramelised bananas, dulce de leche sauce ~ £9.00
- Warm pecan treacle cake** Maple ice cream, toffee and whiskey gel ~ £9.50
- Apple caramel jelly** Caramelised cinnamon popcorn, caramel crémeux, Chantilly cream ~ £9.00
- Baked amaretti cheesecake** Coffee cream, Kahlua sauce ~ £9.50
- Madagascar vanilla almond cake** Chocolate orange ice cream, vanilla gel, almond nougatine, candied Kumquats ~ £9.50
- A selection of British cheeses from Neal's Yard** Quince jelly, homemade crackers ~ £10.00

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



## **Set Dinner Menu**

### **Starters**

**Portland crab risotto**

*Crispy squid, confit lemon, chili, tarragon*

**Slow-cooked beef ravioli**

*Beef consommé, root vegetables and leeks*

**Minted pea and watercress velouté (V)**

*Sour cream, fresh peas*

### **Main Courses**

**Pan-roasted stone bass**

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

**Char-grilled Buccleuch sirloin**

*Smoked mashed potato, oyster mushroom, broccoli, bone marrow jus*

**Wild mushroom open tart (V)**

*Roasted salsify, baby onion, spinach*

### **Desserts**

**Rich chocolate and mint delice**

*Mint gel, minted crème fraîche sorbet*

**Warm pecan treacle cake**

*Maple ice cream, toffee and whiskey gel*

**Apple caramel jelly**

*Caramelised cinnamon popcorn, caramel crèmeux,  
Chantilly cream*

Includes tea or coffee

2 courses ~ £26.00

3 courses ~ £33.50

*The set price menu is available for parties of up to eight guests*

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