

— OYSTERS —

Loch Ryan Native N°2 ½ doz 30.00	Jersey Rock ½ doz 16.50	West Mersea Native N°1 ½ doz 27.00
Christian Dior ½ doz 45.00	Rockefeller ½ doz 19.50	Champagne & Caviar ½ doz 45.00

— CAVIAR —

Aquitaine	Royal Belgian Oscietra	Beluga
30g 45.00	30g 58.00	30g 180.00
50g 76.00	50g 96.00	50g 299.00
	125g 245.00	125g 680.00

— CRUSTACEA & MOLLUSCS —

Native lobster cocktail 35.00
Prawn cocktail 18.50
Potted shrimps <i>cold or warm</i> 14.00
Dressed crab 20.00/29.50
Devonshire crab and avocado pear 18.00

— SOUPS —

Cream of cockle, leek and Perry soup 10.00
Beef consommé <i>hot or cold</i> 14.00
Lobster bisque 14.00

— SMOKED FISH —

Lincolnshire eel 23.00
London Cure Scottish farmed salmon 18.50/29.00
London Cure Scottish sea trout 18.50/29.00
New season wild Scottish salmon 32.00/48.00

— APPETIZERS —

Twice baked Cropwell Bishop Stilton soufflé 16.00
Burrata with Heritage beetroot, aged balsamic and rocket 14.00
Marinated salmon, dill and mustard sauce 19.00
Whitebait 12.00
Steak tartare 14.00/30.00

— FISH & SHELLFISH —

Grilled monkfish tail with seaweed butter 36.00
Turbot on the bone <i>grilled or poached</i> 65.00
Lobster <i>grilled, Newburg, Thermidor or cold</i> 60.00
Halibut <i>grilled or poached</i> 36.00
Dover sole <i>grilled, goujons or meunière</i> 48.00
Lemon sole with spiced shrimp butter and samphire 28.00

— MEAT & GRILLS —

Rhug Estate venison with foie gras, cep mushrooms and truffle 42.00
Lamb's kidneys 19.00
Lamb cutlets 32.00
Rose County beef fillet 36.00
Mixed grill 28.00
<i>Beef fillet, lamb cutlet, lamb kidney's, black pudding, bacon and sausage</i>

— OMELETTES —

Smoked salmon and chive 17.50
Périgord truffle 25.00
Lobster and crab 36.00

— VEGETARIAN —

Wild mushroom and Périgord truffle risotto 35.00
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— VEGETABLES AND SALADS —

French beans 5.00
Purple sprouting broccoli 5.50
Potatoes: <i>chips or creamed</i> 4.75
Chantenay carrots 5.00
Leaf spinach 5.75
Jersey Royal new potatoes 6.50
Cauliflower cheese 8.50
Gratin Dauphinois 8.50
Rocket, pea shoots and aged Parmesan 9.50
Endive with pear, Stilton and walnuts 10.00
Pickled cucumber 4.75

— SPRING MENU —

Fennel soup and wild garlic pesto  
Burrata with Heritage beetroot, aged balsamic and rocket  
Secret Smokehouse smoked Scottish sea trout

Carving trolley  
Skrei cod, Jersey Royals and sea vegetables  
Violette artichoke and saffron risotto

Bramley and Royal Gala apple crumble  
Custard tart, rhubarb and blood orange  
Selection of ice cream and sorbet

2 courses 35.00  
3 courses 43.00

Set menu available Monday to Friday 12:00 to 14:30  
Pre-Theatre Monday to Saturday 17:30 to 19:30

— CARVING TROLLEY —

Monday lunch  
Roast leg of Romney Marsh lamb  
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Tuesday lunch  
Rack of free range Blythburgh pork, crackling and apple sauce  
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Wednesday lunch  
Sirloin of Rose County beef, Yorkshire pudding and roast potatoes  
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Thursday lunch  
Honey glazed gammon with caramelised peach  
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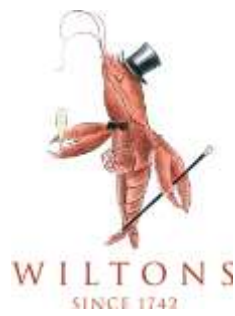
Friday lunch  
Loch Duart salmon Coulibiac  
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Saturday dinner  
Fillet of beef Wellington

The carving trolley is also available most evenings from 7pm with a seasonal option.

Opening hours: Monday to Friday 12:00 to 14:30 and 17:30 to 22:30, Saturday 17:30 to 22:30 Private dining available  
A discretionary service charge of 12.5% will be added to your bill - Prices are in Pounds Sterling and include 20% VAT

Sample menu only



– DESSERTS –

Bramley and Royal Gala apple crumble  
Vanilla custard 10.00

*Jurançon "Uroulat", Charles Hours, South-West, France 2015 10.50*

Crème Brûlée 10.00

*Tokaji Aszú 5 Puttonyos 2008, Tokaj 23.00*

Passion fruit soufflé  
Mango compote and white chocolate ice cream 12.00

*Château Bastor-Lamontagne, Sauternes 2013 17.00*

Amedei chocolate fondant  
Honeycomb and salted caramel ice cream 12.00

*Maury red, Domaine Pouderoux, Roussillon 2014 14.00*

Wiltons Spotted Dick 10.00

*Château Bastor-Lamontagne, Sauternes 2013 17.00*

Seasonal fruit plate 10.00

*Jurançon "Uroulat", Charles Hours, South-West, France 2015 10.50*

Custard tart with rhubarb and blood orange 10.00

*Château Bastor-Lamontagne, Sauternes 2013 17.00*

– ICE CREAMS AND SORBETS –

Ice creams 8.50  
*Vanilla, mint, salted caramel or chocolate*

Sorbets 8.50  
*Lime, raspberry, mango or passion fruit*

– CHEESE AND SAVOURIES –

Selection of British farmhouse cheese 14.00

Soft herring roes on toast 13.50

Welsh rarebit 11.00

Scotch woodcock 12.75

Angels on horseback 10.00

Anchovies on toast 11.00

Field mushrooms on toast 11.00

– TEAS AND COFFEE –

Filter coffee 3.50 Espresso 3.75 Double espresso 4.25 Cappuccino 4.25

Fresh mint 4.50 Fresh ginger 4.50

Postcard Teas 4.50

Selection of petit fours 10.00

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