

— 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 *cold or warm* 14.00
- Dressed crab 20.00/29.50
- Devonshire crab and avocado pear 18.00

— SOUPS —

- Cream of parsnip soup with Périgord truffle 8.50
- Beef consommé *hot or cold* 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
- Radicchio tardivo, Innes goat's cheese and blood orange 12.00
- Marinated salmon, dill and mustard sauce 19.00
- Whitebait 12.00
- Steak tartare 14.00/30.00

— FISH & SHELLFISH —

- Grilled lemon sole with seaweed butter 28.00
- Turbot on the bone *grilled or poached* 65.00
- Lobster *grilled, Newburg, Thermidor or cold* 60.00
- Halibut *grilled or poached* 36.00
- Dover sole *grilled, goujons or meunière* 48.00
- Roast Skrei cod, pommes Anna, salsify and sauce Grenobloise 26.50

— MEAT & GRILLS —

- Rhug Estate venison, Savoy cabbage, turnip and walnuts 36.00
- Lamb cutlets 32.00
- Lamb's kidneys 19.00
- Rose County beef fillet 36.00
- Mixed grill 28.00
- Beef fillet, lamb cutlet, lamb kidney's, black pudding, bacon and sausage*

— OMELETTES —

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

— VEGETARIAN —

- Portobello mushroom and ale pie 21.00
- Spiced pumpkin and beetroot risotto 18.00

— VEGETABLES AND SALADS —

- Celeriac purée 5.00 Pea purée 4.75
- Chantenay carrots 5.00 Cauliflower cheese 8.50
- Leaf spinach 5.75 French beans 5.00
- Potatoes: *chips, boiled or creamed* 4.75
- Gratin Dauphinois 8.50
- Baby gem, spring onions and house dressing 7.50
- Italian winter leaves with pear, Stilton and walnuts 10.00
- Pickled cucumber 4.75

— WINTER MENU —

- Cream of parsnip soup with Périgord truffle
- Radicchio tardivo, Innes goat's cheese and blood orange
- Marinated salmon, dill and mustard sauce

- Carving trolley
- Roast Skrei cod, pommes Anna, salsify and sauce Grenobloise
- Portobello mushroom and ale pie

- Wiltons bread and butter pudding
- Vanilla and Grand Marnier parfait and citrus fruit
- 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
- ***

- Thursday lunch
- Honey glazed gammon with caramelised peach
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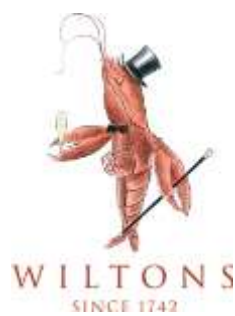
- Friday lunch
- Loch Duart Salmon Coulibiac
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- Saturday dinner
- Fillet of beef Wellington

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 –

Apple and Yorkshire rhubarb crumble
Vanilla ice cream 10.00

Coteaux du Layon 1er Cru "Chaume" Domaine des Forges, Loire 2015 12.50

Passion fruit soufflé
Mango compote and white chocolate ice cream 12.00

Tokaji Aszú 5 Puttonyos 2008, Tokaj 23.00

Amedei chocolate fondant
Honeycomb and salted caramel ice cream 12.00

Maury red, Domaine Poudereux, Roussillon 2014 14.00

Trinity cream
Pears, treacle sponge and cinnamon ice cream 10.00

Tokaji Aszú 5 Puttonyos 2008, Tokaj 23.00

Fruit salad, granola and Greek yoghurt ice cream 10.00
Natural sugars only

Coteaux du Layon 1er Cru "Chaume" Domaine des Forges, Loire 2015 12.50

Bread and butter pudding, vanilla custard 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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