

## DINING

JUNE / SPRING

### SETTLE IN

Rhubarb 75.... 18

*Monkey 47, Homemade Rhubarb Cordial, Lemon Juice, Charles Heidsieck*

Homemade Soda.... 9

*Rhubarb, Lemon Juice, Soda*

Bentley's Bread.... 6

*A Selection from the Bentley's Bakery with Lincolnshire Poacher Hand Patted Butter*

Crispy Green Olives.... 8

*Ricotta Cheese*

Iberico Bellota.... 40g / 28

*Last Season's Pickled Quince, Soda Bread Crackers*

Rossmore Rock Oysters.... 4.50

*Pickled Seaweed & Ginger*

N25 Kaluga Hybrid Caviar.... 30g / 140

*Blinis, Crème Fraîche, Boiled Egg*

Pig's Head Crubeens.... 6

*Piccalilli Ketchup*

### STARTERS

Cornish Crab.... 35

*Brown Crab Mayonnaise, Kohlrabi, Sea Herb, Soda Bread Crisp*

Pan-Seared Orkney Scallop.... 35

*Bacon Jam, Fennel, Sea Herbs*

Chicken Liver and Foie Gras Terrine.... 28

*Fruit Chutney, Brioche*

Veal Sweetbread.... 35

*Scottish Langoustine, Peas, Monksbeard, Soda Bread Crumb*

English Asparagus.... 28

*Poached St Ewe's Egg, Comté Cheese Mousse*

Hereford Beef Tartare.... 27

*Oyster Cream, Shallots*

Spring Vegetable 'Minestrone'.... 26

*Chicken Broth, Smoked Bone Marrow Agnolotti, Broad Beans, Celery, Wild Garlic Pesto*

Mammole Artichoke Salad.... 24

*Westcombe Ricotta, Watercress, Radish, Spring Vegetables*



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## MAINS

Stuffed Dover Sole.... 55

*Ricotta & Spinach, Broadbeans, Morels,  
Champagne Butter Sauce*

Cornish John Dory.... 52

*Scottish Langoustine, Torched Squid, Braised Gem Lettuce,  
Potato & Saffron Purée*

Grilled Native Lobster.... 42 / 79

*Wild Garlic Butter, Jersey Royals, Peas, Seaweed*

Smoked Ricotta Tortelloni.... 37

*Trombetta Courgette, Aubergine, Tomato, Pine Nuts, Aged Pecorino*

Richard's Irish Stew.... 40

*Lamb, Potato, Carrot, Spring Vegetables, Celery*

Poulet de Bresse - Chicken Pie.... 48

*Morels, Artichokes, Vin Jaune*

Hereford Beef Tournedos.... 68

*Foie Gras, Mushroom, Nasturtium, Salsa Verde*

Dry Aged Aurox Duck Breast.... 52

*Grilled Piattonne Beans, Salad Gésiers, Walnuts,  
Beetroot & Orange Ketchup*

Roast Rack of Lamb.... 48

*Slow Cooked Belly, Bagna Cauda, Romana Courgette, Feta*

Peter Hannan's Côte de Boeuf for Two.... 70pp

*Crisp Pomme Anna, Creamed Spinach,  
Bernaise, Salsa Verde, Red Wine Sauce*

Tropea Onion & Caramelised Shallot Tart.... 34

*Morel Mushrooms, Coolea, Broad Beans*

## FROM THE TROLLEY

Salt Aged Beef Wellington for Two.... 80pp

*Jersey Royal Potatoes, Peas, Mousseron, Red Wine Sauce*

Whole Cornish Dover Sole.... 80

*Brown Butter, Shrimp, Lemon, Capers*

## SIDES....8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |

Grilled Piattonne Beans and Almonds |

Sandy Carrots and Sunflower Seeds |

For food allergies and intolerances, please alert your server before placing your order. We cannot guarantee the total absence of allergens from any dish. Detailed allergen information for our dishes is available on request.



Game may include Lead Shot.  
A discretionary and optional service charge of 15% will be added to your bill. All prices are VAT inclusive.