DINING

NOVEMBER / AUTUMN

SETTLE IN

Dom Pérignon Blanc 2017 *125 ml*.... 50
Served with Canapés and a decadent dollop of N25 Caviar

Spicy Tommy's Margarita.... 20
Don Julio Blanco, Cointreau, Homemade Spicy Agave, Lime, Salt

Negroni Chinato.... 18
Barolo Chinato, Plymouth, Campari, Cynar, House Bitters

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
Pickled Peach, Soda Bread Crackers

Carlingford Rock Oysters.... 7 each
Pickled Seaweed & Ginger

Pig's Head Crubeens.... 6
Piccalilli Ketchup

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

STARTERS

Royal Shellfish Cocktail.... 40
Cornish Crab, Lobster, Atlantic Prawns, Brown Shrimps

Game Bird Terrine.... 28
Chicken Liver, Foie Gras, Toasted Brioche

Roast Scottish Langoustine.... 38
Delica Squash, Cep, Chestnuts, Yoghurt

Hereford Beef Tartare.... 27
Oyster Cream, Shallots

Pan-Seared Orkney Scallop.... 34
Razor Clams, Salsify, Oyster Leaf, Bergamot

Roast Foie Gras & Cep.... 34
Beetroot, Pickled Walnut, Nasturtium

Parsnip Velouté.... 22
Lovage Pesto, Cauliflower Escabeche, Chestnut, Autumn Truffle

Jerusalem Artichoke & Cashel Blue Soufflé.... 28
Slow Cooked Artichoke, Watercress & Walnut Salad

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MAINS

Wild Turbot.... 55
Poached Oyster, Sprouting Broccoli, Crushed Potatoes, Watercress

Cornish Sea Bass.... 48
Braised Squid, Roast Roscoff Onion, Onion Soubise, Sea Herbs

Borettane Onion & Caramelised Shallot Tart.... 35
Girolles Mushrooms, Coolea, Nasturtium

Richard's Irish Stew.... 39
Lamb, Potato, Carrot, Celery

Pheasant Pie.... 40
Morels, Pancetta, Celeriac, Vin Jaune

Hereford Beef Tournedos.... 65
Foie Gras, Ox Tongue, Baby Onions, Spinach

Royal Parks Venison.... 50
Caramelised Cauliflower, Chard, Medjool Date Ketchup, Ras el Hanout

Scottish Mallard.... 48
Confit Leg, Chestnut, Chervil Root, Hazelnut, Chicory

Whole Roast Partridge.... 42
Green Lentil Fricassee, Bacon, Hispi Cabbage

Peter Hannan's Côte de Boeuf for Two.... 70pp
Crisp Pomme Anna, Creamed Spinach, Bearnaise, Salsa Verde, Red Wine Sauce

FROM THE TROLLEY

Salt Aged Beef Wellington for Two.... 80pp
Buttered Mash, Wild Mushroom, Red Wine Sauce

Whole Cornish Dover Sole.... 80
Brown Butter, Shrimp, Lemon, Capers

TRUFFLE

Add Istrian White Truffle.... 35
Add Wiltshire Autumn Truffle.... 10

Hand Cut Tagliatelle.... 55
Istrian White Truffle, Butter, 30 Month Parmesan

SIDES

Sautéed Wild Mushrooms ...12
Crisp Pomme Anna | Buttered Mash | Creamed Spinach | Green Salad
Buttered Salsify | Sandy Carrots and Sunflower Seeds ....8 each

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.