

# DINING

MARCH | SPRING

## SETTLE IN

Apple & Gin Highball....16  
*Gunpowder Gin, Apple Cordial, Lemon Juice, Soda*

Pear 75....17  
*Monkey 47, Homemade Pear Cordial, Pear Liqueur, Sparkling Wine*

Homemade Soda....9  
*Apple or Pear, 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*

Carlingford Rock Oysters....6.50  
*Pickled Seaweed & Ginger*

Kaluga Hybrid Caviar.... 30g / 140  
*Blinis, Crème Fraîche, Boiled Egg*

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

## STARTERS

Cornish Crab....34  
*Brown Crab Mayonnaise, Kohlrabi, Sea Herb, Soda Bread Crisp*

Roast Orkney Scallop.... 34  
*Bacon Jam, Fennel, Sea Herbs*

Chicken Liver and Foie Gras Terrine....28  
*Fruit Chutney, Brioche*

Grilled Cornish Octopus....28  
*Romesco, Calcot Onions, Monk's Beard*

Loire Valley White Asparagus....26  
*Broccoli Puree, Blood Orange*

Hereford Beef Tartare....26  
*Oyster Cream, Shallots*

Squab Pigeon Pie....30  
*Foie Gras Stuffing, Watercress, Walnuts, Pickled Green Figs*

Green Asparagus Salad....22  
*30 Month Aged Parmesan, Brioche Croutons, Lemon Dressing*



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## MAINS

Roast Turbot...52

*Smoked Bone Marrow Agnolotti, Jerusalem Artichoke,  
Pickled Mushrooms*

Grilled Cornish Red Mullet....52

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

Whipped Ricotta Tortelloni...36

*Tema Artichoke, Roast Leek, Kale, Aged Pecorino*

Guinea Fowl & Cotechino Pie....46

*White Asparagus, Morels, Wild Garlic, Black Truffle*

Loin of Venison....48

*Fondant Roscoff Onion, Hazelnut, Lovage Pesto, Candied Kumquats*

Hereford Beef Tournedos....68

*Foie Gras, Mushroom, Nasturtium, Salsa Verde*

Peter Hannan's Côte de Boeuf for Two...60pp

*Bernaise, Creamed Spinach, Salsa Verde*

## FROM THE TROLLEY

Salt Aged Beef Wellington for Two...80pp

*Pomme Purée, Wild Mushrooms, Red Wine, Black Truffle*

Whole Cornish Dover Sole....80

*Brown Butter, Shrimp, Lemon, Capers*

## TRUFFLE

Add Late Season Wiltshire Black Truffle....10

## SIDES....8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |  
Grilled Sprouting Broccoli and Almonds |  
Sandy Carrots and Sunflower Seeds |

