

DINING

MAY / 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

Carlingford Rock Oysters.... 6.50

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

Green Asparagus Salad.... 26

30 Month Aged Parmesan, Brioche Croutons, Lemon Dressing



DINING

MAY / SPRING

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

Roast Rack of Lamb.... 48

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

St George Mushrooms, Coolea, Broad Beans

FROM THE TROLLEY

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

Pomme Purée, Wild Mushrooms, 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 Sprouting Broccoli and Almonds |

Sandy Carrots and Sunflower Seeds |



FROM THE WATERS AND THE WILD

TASTING MENU £150 PP

Cornish Crab
Brown Crab Mayonnaise, Kohlrabi, Sea Herb

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Poached St Ewe's Egg
Bacon Jam, Asparagus, Lardo

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Roast Veal Sweetbread
*Scottish Langoustine, Peas, Monk's Beard,
Soda Bread Crumbs*

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Stuffed Dover Sole
*Ricotta & Spinach, Broad Beans, Morels,
Champagne Butter Sauce*

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Roast Rack of Lamb
*Slow Cooked Belly, Bagna Cauda, Romana Courgette,
Whipped Feta*

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Sicilian Lemon Tart
Crème Fraîche, Confit Lemon

