

Father's Day Sunday Luncheon

Starter

Root vegetables, roast potato velouté and cave aged cheddar dumplings

Cured sea bream, hazelnut, cucumber and celery ice

Seared Orkney Scallop, celeriac, truffle sauce and pickled celery

Cep risotto, Iberico ham, puffed rice, Spenwood cheese

Foie gras terrine, rhubarb, pistachio and timur pepper

Eggs Drumkilbo

Main Course

Salt Marsh lamb, braised lamb and haggis bun, shallot puree, seaweed tapenade

Roast cod, buttered sea kale, cauliflower, seared squid, caviar, Champagne sauce

Loch Duart salmon, rock oyster, green pepper and cucumber relish, oyster mayonnaise, green pepper oil

Saddle of roe deer, salsify, creamed spelt, venison sausage, Delica pumpkin

Glazed lobster omelette, duck fat chips, lobster Caesar salad

Cotswold duck, poached rhubarb, Tokyo turnips, winter greens, lime

Today's dish

Roast sirloin of Ross County beef with Yorkshire pudding

Selection of Puddings or British Cheese from the trolley

£85.00

To include a glass of Champagne

Tea, coffee and petits fours £6.50

Treat Yourself

Caviar

Oscietra	30 gms £90.00,	50 gms £150.00,	100 gms £300.00
Beluga	50 gms £300.00,	100 gms £600.00	

Special starters offered at a supplement

Potted Lytham shrimps £ 9.25

Lambton & Jackson smoked salmon, traditional garnish £9.50

Special main courses offered at a supplement

Dover sole, grilled or pan fried with new potatoes and spinach £17.00*



THE PRINCE'S
COUNTRYSIDE
FUND

When you order this dish, £1.00 will be donated by us to support
The Prince's Countryside Fund, bringing much needed aid to British Farmers.

Extra Vegetables (£5.00 each)

Seasonal mixed leaf salad
Butter glazed carrots
Triple cooked chips
Buttered Hispi cabbage

Prices include VAT. An optional 12½% service charge will be added to your bill.
We respectfully ask you not to use your mobile phone in the Dining Room.