



The Culinary world does not stand still for long.

Our modern and eclectic menu illustrates our modern style which draws on world-flavours using contemporary and classic cooking techniques.

Each dish is sprinkled with a sense of passion, pride and a real drive to use the best of seasonal British produce, which we hope you enjoy.

Our Executive Head Chef Karl Richardson is delighted to welcome you to

Homage

at The Waldorf

Happy Dining,

KARL



STARTER

Pea and ham soup, chorizo tortellini, mint

Beetroot, bruerisella, walnuts, blood orange and shiso

Pickled mackerel, basil, spinach, pineapple & red pepper

MAIN

Chicken and wild garlic, gremolata, sweet potato,
tomato and edamame bean, chicken sauce

Cauliflower and raisin risotto, cauliflower crisps
and toasted almond granola V

Roasted hake fillet, potato, chive and parsley, ratatouille,
spinach, caper brown butter



DESSERT

Wild berry baked Alaska, forest berry compot and micro mint

Exotic fruit platter, spiced syrup and passion fruit sorbet

Valrhrona milk delice, coffee ice cream, chocolate, mascarpone

2 COURSES	29
3 COURSES	35

Prices are inclusive of VAT.

A discretionary service charge of 12.5% will apply to all bills.

For those with special dietary requirements or allergies
who may wish to know about the ingredients used, please ask for a Team Member.

V—Vegetarian G—Gluten Free