

Dinner

Starter

Isle of Wight tomatoes, tamarind ketchup, black olive powder and celery ice

Cornish mackerel, horseradish, pickled radish and watercress soup

Seared Orkney Scallop, celeriac, truffle sauce and pickled celery

Nettle risotto, spring vegetables, almonds and crème fraiche

Foie gras terrine, pickled Cornish strawberries, lemon sorrel and pistachio

Eggs Drumkilbo

Main Course

New season lamb, white asparagus, braised shoulder and pea tartlet

Slow cooked halibut, roast Heritage carrots and Nasturtium

Glazed lobster omelette, duck fat chips, lobster Caesar salad

Seared John Dory, courgettes, lemon verbena, Champagne sauce and caviar

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

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

Fillet of beef Wellington (for two to share)

Seasonal Vegetables (£5.00 each)

Seasonal mixed leaf salad

Butter glazed carrots

Triple cooked chips

Buttered Hispi cabbage

Selection of Puddings or British Cheese from the trolley

£64.00

Tea, coffee and petits fours £6.50

Treat Yourself

Caviar

Oscietra	30 grams	£90.00	50 grams	£150.00	100 grams	£300.00
Beluga	50 grams	£300.00	100 grams	£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

Roast best end of Romney Marsh lamb with rosemary jus £9.50 *



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.

If you suffer from any food allergies, please inform a member of staff, as we have additional information and options
for you

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.