

Sunday Luncheon

Starter

Roast celeriac and truffle risotto, celery, green apple and lovage

Foie gras, poached rhubarb, pistachios and yoghurt

Norfolk quail, white onion, crisp potato, salsa verde and capers

Salt baked beetroot, ewe's cheese, blackberry and red kampot pepper

Eggs Drumkilbo

Main Course

Roast Salt Marsh lamb, pearl barley, fennel black pepper and kale

Roast Cornish cod, broccoli, seaweed and crispy oyster

Roast monkfish, braised gem and oxtail stuffed squid

Glazed lobster omelette, triple cooked chips, lobster Caesar salad

Roast Cotswold chicken, artichokes, crispy potatoes, bacon jam

Rhug State saddle of venison, roast salsify, chestnuts, braised haunch

Today's dish

Roast sirloin of Ross County beef with Yorkshire pudding

Selection of Puddings or British Cheese from the trolley

£60.00

Tea, coffee and petits fours £6.50

Treat Yourself

Caviar

Oscietra	30 gms £100.00,	50 gms £170.00,	100 gms £330.00
Beluga	30 gms £350.00,	50 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 £20.00*



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

Autumn squash with pumpkin seed and smoked bacon pesto

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.