

## **Dinner**

### **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

Fillet of beef Wellington (for two to share)

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

### **Seasonal Vegetables (£5.00 each)**

Seasonal mixed leaf salad

Autumn squashes with pumpkin seed and smoked bacon pesto

Triple cooked chips

Buttered Hispi cabbage

### **Selection of Puddings or British Cheese from the trolley**

**£67.00**

Tea, coffee and petits fours £6.50

## Treat Yourself

### Caviar

Oscietra	30 grams	£100.00	50 grams	£170.00	100 grams	£330.00
Beluga	30 grams	£350.00	50 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 £20.00

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.