

BEVERAGES

SOFT DRINKS		£4.50	JUICES		£6
Coke	Ginger Ale		Orange	Pineapple	
Diet Coke	Tonic		Grapefruit	Cranberry	
Lemonade	Slim Line Tonic		Apple	Tomato	
			Watermelon	Mango Mint	
			Peach		

MINERAL WATER

	<i>Small</i>	<i>Large</i>
Evian		£6.00
Perrier/San Pellegrino	£4.50	£6.00
H2O Still/Sparkling	£4.00	£5.00

COFFEE

Filter coffee	£6.50	Café latte	£6.50
Americano	£6.00	Mochaccino	£6.50
Espresso	£6.00	Iced mochaccino	£6.50
Double espresso	£6.50	Iced coffee	£6.50
Café' macchiato	£6.00	Hot chocolate	£6.50
Ristretto	£6.00	Iced chocolate	£6.50
Cappuccino	£6.50		

SELECTION OF TEAS FROM TEA PALACE

 £6.50

English Breakfast	Smooth Caramel	Organic Chamomile Flowers
Earl Grey	Chinese Sencha	Wild Berris
Finest Darjeeling	Iron Goddess of Mercy	Mango Midsummer
Assam Superior	White Peony	Angel Peach
Organic Rose Grey	Pure Organic Vervaine	Lemon & Ginger
Lapsang Souchong	Love Blossom	
Jasmine with Flowers	Pure Organic Peppermint	
Organic Rooibos	Pure Organic Lime Blossoms	
Madagascan Vanilla	Fresh Mint	

WINTER GARDEN

RESTAURANT

DINNER MENU

If you require further information on beverage allergens, please ask one of our team members.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

SIMPLY THE WINTER GARDEN

We have created this menu to bring to life some of the great British classics, timeless in their creation and a true "Landmark"

APPETISERS

Lobster and King Prawn Cocktail £18
Crisp iceberg lettuce and cocktail sauce

Classic Caesar Salad
Baby gem lettuce, sourdough croutons,
white anchovies and Caesar dressing
with chargrilled chicken £12 / £18
with grilled king prawns £16 / £24

Smoked Scottish Salmon £16
Horseradish, capers and shallots

MAIN COURSES

Aubrey Allen's Dry Aged English Fillet of Beef* £38

Aubrey Allen's Grilled Veal Cutlet* £40
Chimichurri sauce

Aubrey Allen's Dry Aged Grilled Cote de Boeuf* £42
Béarnaise sauce

Whole Pan Seared Dover Sole* £42
Brown shrimps, caper nut butter

Linguine Seafood Pasta £32
Tiger prawns, lobster, squid and spiced tomato sauce

*Our Main Courses are accompanied by one side order and sauce of your choice Classic Béarnaise, Peppercorn, Chimichurri and Red wine

SIDE DISHES

£4

Chunky chips	Green beans with shallots
French fries	Sautéed chestnut mushrooms
Mashed potatoes	with garlic
Buttered Chantenay carrots	Buttered baby spinach
Rocket and parmesan salad	Grilled tenderstem broccoli

À LA CARTE MENU

APPETISERS

Pan Seared Hand Dived Scallop £14
Prosciutto, apple and shaved fennel

Whipped Crostin Goat's Cheese (V) £11
Tomato chutney, pea falafel and veloute

Aubrey Allen Steak Tartare £13
Pickled vegetables and croutons

Cornish Crab £13
Cucumber, citrus, lovage mayonnaise

Chilled Cucumber Avocado Gazpacho (v) £8
Feta cheese, mint and black olive

MAIN COURSES

Roasted Breast of Maize Fed Chicken £25
New Potatoes, spring onions, Girolle mushrooms
and black garlic

Pan Seared Fillets of Lemon Sole £26
Ravioli, creamed leeks and sea herbs

Canon of Cumbrian Lamb £32
Pressed aubergine, spiced sausage, Gremolata, caper and raisin

Pan Roasted Wild Halibut £33
Pillow potatoes, courgette and basil puree,
semi dried baby plum tomatoes, butter sauce

Grilled Polenta (V) £18
Heritage beetroots, broad beans and rainbow carrots

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