

ALL DAY MENU

MONDAY – SATURDAY
FROM 12 NOON

START WITH A SPRITZ

APEROL SPRITZ
The perfect apéritif.
Refreshing Prosecco, bittersweet
orange Aperol and soda to lengthen.
Served long over ice | 8.50

BOMBAY BRAMBLE SPRITZ
A Bombay Sapphire berry
infusion, made to spritz with crisp
Prosecco and finished with
tart blackberries | 8.50

BELSAZAR ROSÉ SPRITZ
Lower in ABV but full of flavour,
this bittersweet and summery rosé
vermouth is perfectly paired with Prosecco,
soda and pink grapefruit | 8.50

TO GET STARTED

BAKED CAMEMBERT (v) | 12.95
British apple & rosemary chutney and
artisan breads for dunking

**GARLIC, MOZZARELLA &
ROCKET PIZZETTE (v)** | 6.95

BREAD & OLIVES (v) | 4.95
Warm artisan breads, Nocellara olives,
olive oil & balsamic vinegar

**NOCELLARA
OLIVES (VE)** | 2.95

EVERY FRIDAY
& SATURDAY

FRESHLY SHUCKED ROCK OYSTERS
Pre-opened with tabasco, lemon & pickled red onion on the side
ONE | 3.95 **THREE** | 9.95 **SIX** | 14.95

EVERY FRIDAY
& SATURDAY

SMALL PLATES

TASTY SMALL PLATES TO START, ENOUGH FOR ONE OR PERFECT TO SHARE

Your server will be happy to help you choose a great selection for your group size

MEAT-FREE

**STUFFED PARIS
BROWN MUSHROOMS (VE)**
Filled with grains, red pepper, fennel, tomato
& spring onion salsa, avocado dressing | 7.25

**PANKO-CRUSTED
FRIED BRIE (v)**
British apple & rosemary chutney | 5.95

**HUMMUS & TOASTED
CIABATTA (VE)**
Topped with tomato tapenade, crispy
chickpeas, pine nuts & pomegranate | 5.50

**MISO AUBERGINE
BAO BUN (VE)**
Sesame, Asian-style slaw & pico de gallo salsa
One bun | 5.95

SEA

**SEARED WILD
ATLANTIC SCALLOPS**
Devon crab & king prawn bonbons,
pea & truffle oil velouté | 11.95

**CHARGRILLED OCTOPUS
& CHORIZO**
Pico de gallo salsa & smoked paprika | 11.50

TEMPURA SQUID
In salt & Szechuan pepper,
with aioli | 7.25

**CRAB, CHILLI & RED
PEPPER ARANCINI**
Chipotle chilli mayonnaise & avocado
dressing | 7.95

LAND

**GRILLED LAMB
KOFTA**
Greek-style salad, creamed goat's cheese,
roasted chickpeas & pomegranate | 7.50

**DUCK LIVER &
PORT PARFAIT**
Zesty orange curd, tarragon & sherry
vinegar infused grapes, toast | 6.50

**CRISPY DUCK
BAO BUN**
Mooli, carrot, spring onion & plum sauce
One bun | 5.95

**CHIPOTLE
CHICKEN BITES**
Fried chicken in a smoky chilli jam | 7.50

BURGERS & COMFORT FOOD CLASSICS

BURGERS

In a seeded bun, with lettuce, tomato & pickles on the side

DIRTY CHEESEBURGER
Crispy bacon, lashings of cheese & burger sauce,
with beef dripping dip & skinny fries | 15.95

PRIME BEEF
Monterey Jack & burger sauce, with skinny fries | 13.95

Add Bacon or Chorizo 1.50 | Grilled halloumi (v) 2.50 |
Flat mushroom (VE) or Onion rings (v) 1.50 |
Burger patty 2.95

PLANT-BASED (VE)
Coconut tzatziki & slow-roasted tomato tapenade,
with a side salad (VE) or fries (v) | 13.95

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS

Rustic thick-cut chips, pea purée & tartare sauce | 14.25

SWAP FISH FOR BATTERED HALLOUMI (v) | 12.95

KING PRAWN, CRAB & CHORIZO LINGUINE

Cooked in white wine, tomatoes, garlic & chilli
3078kJ/733kcal High in protein | 13.95

PANKO-CRUMBED CHICKEN MILANESE

Rocket, caper, Parmigiano-Reggiano & toasted pine nut salad,
fries & aioli | 13.50

ROASTED SALMON IN A SMOKY MUSSEL CREAM SAUCE

Baby potatoes, samphire, spinach & charred red pepper | 14.95

ROASTED CAULIFLOWER WEDGE (VE)

On creamy hummus, grains and toasted pumpkin seeds,
topped with dressed watercress & fresh pomegranate | 13.95

TURN OVER FOR STEAKS, GRILLS, SALADS & MORE

FOR THE TABLE

STARTERS

MAINS

ROTISSERIE & GRILL

STEAKS

Experience our delicious steak collection, featuring three premium cuts from selected British & Irish farms, expertly aged for a minimum of 21 days to deliver superb tenderness and flavour

Served with rustic thick-cut chips, our signature caramelised onion, stilton & puff pastry tart, confit tomato, flat mushroom & parsley butter

7oz FILLET 26.95	8oz RUMP 18.95	10oz RIBEYE 24.95
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FINISH WITH

Peppercorn, béarnaise, bordelaise or beef dripping sauce		2.00
King prawns in garlic & chilli butter		4.00
Scallops		5.00

FOUR-BONE LAMB RACK

With chorizo, butternut purée, roasted shallots, cavolo nero, dauphinoise potatoes, pesto & bordelaise jus | 22.95

ROTISSERIE HALF CHICKEN

With skinny fries, rich chicken gravy & aioli

Finished with your choice of flavour: truffle, BBQ or chipotle chilli | 13.95

SEA BASS FILLET & CHARRED OCTOPUS

Pan-fried samphire and baby spinach, pico de gallo salsa & baby potatoes | 18.95

 ROTISSERIE PORK BELLY & SCALLOPS

Cider & horseradish mustard mash, black pudding bonbon, green beans, tenderstem broccoli & rich bordelaise sauce | 20.75

Without scallops | 15.75

SIDES

Mac & Cheese (v)	3.95		Onion rings (v)	3.50
Samphire & baby spinach (vE)	3.75		Halloumi fries (v)	4.95

ICONIC SHARERS

FOR TWO TO SHARE

EIGHT-BONE FREE-RANGE LAMB RACK

Crispy thyme baby potatoes, French-style peas with bacon, sautéed cavolo nero & minted bordelaise jus | 39.95

16oz CHATEAUBRIAND

Rustic thick-cut chips, caramelised onion & stilton tarts, confit tomatoes, flat mushrooms, parsley butter. Your choice of two sauces from peppercorn, béarnaise, bordelaise or beef dripping | 54.95

SALADS & HEALTHY MAINS

ASIAN-STYLE CRISPY DUCK SALAD

Cucumber & mooli ribbons, shredded carrot & cabbage, watercress, spring onion, plum & hoisin sauce | 14.25

SEARED SALMON FILLET

Pan-fried samphire, broccoli & baby spinach, confit tomatoes, fresh salsa 2228J/531kcal High in vitamin C* | 14.50

 NOURISH BOWL (vE)

Lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast 2713kJ/646kcal Rich in Vitamin C, B6* | 10.50

Top with Halloumi (v) 2.50 | Falafel (vE) 2.50 | Grilled chicken breast 4.00 | King prawns 4.00 | Beef fillet 5.00 | Salmon fillet 5.00

MOROCCAN BOWL (vE)

Giant couscous, baby spinach, roasted chickpeas, pomegranate & coconut tzatziki, topped with an aubergine, lentil & chickpea Moroccan-inspired stew 2622kJ/624kcal Source of folate* | 10.95

Add grilled lamb kofta | 3.50

CHICKEN CAESAR SALAD

Grilled chicken breast, baby gem lettuce, Parmigiano-Reggiano, anchovies, sourdough croutons & Caesar dressing | 13.95

Without chicken | 9.95

SIDES

Skinny fries & aioli (v)		3.75	Rocket salad with tomato, cucumber, capers, pine nuts & lemon olive oil (vE)		3.75	Mac & Cheese (v)		3.95
Rustic thick-cut chips (v)		3.50	Samphire & baby spinach (vE)		3.75	Crispy onion rings (v)		3.50
Crispy thyme baby potatoes (v)		3.75	French-style peas & bacon		3.75	Halloumi fries & sweet chilli sauce (v)		4.95

DESSERTS

THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB (v) | 8.95

HOME-BAKED CHOCOLATE BROWNIE (v) | 6.75

STICKY TOFFEE PUDDING (v) | 6.95

FIVE BERRY CRUMBLE (v) OR (vE) | 6.50

CRÈME BRÛLÉE (v) | 6.25

 PORNSTAR MARTINI ETON MESS | 6.95

WARM LEMON, BLUEBERRY & ALMOND CAKE (vE) | 6.95

TIRAMISU (v) | 6.95

BOURBON VANILLA ICE CREAM AFFOGATO (v) | 5.75

LEMON MERINGUE FLAMED ALASKA (v) | 7.50

ICONIC SHARING DESSERT BIRDCAGE | 12.95

MINI DESSERT WITH A HOT DRINK | 5.25

BRITISH CHEESE BOARD (v) | 8.95

SEE THE FULL DESSERT MENU FOR OUR RANGE OF COFFEES, LOOSE-LEAF TEAS & COCKTAILS

ALLERGEN & DIETARY INFORMATION

Our easy to use allergen guide is available on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size.

*Folate and Vitamin A contribute to the normal function of the immune system. Vitamin B6 contributes to the regulation of hormonal activity.

Vitamin C contributes to normal psychological function. If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.