



SAMPLE MENU

A LA CARTE MENU

STARTERS

BBQ quail - £20
deep fried egg, sweetcorn &
verjus (G/F)

Cornish crab salad* - £24
with kohlrabi, apple & chive

Smoked salmon* - £18
cucumber & dill, toasted sour
dough

Seafood linguine* - £22
prawn, tomato & lime

Artichoke & truffle salad - £20
(v+)

Old Winchester Cheese souffle-
£18
apple & celery salad, mustard
dressing* (v)

MAINS

John dory - £40
English asparagus, mussels,
Thai nage* (G/F)

Halibut* - £36
white asparagus, pea puree &
squid (G/F)

Saddle of lamb- £38
BBQ aubergine, ratatouille,
lamb belly* (G/F) (D/F)

Homemade gnocchi - £28
mushroom, parmesan &
courgette pesto (v)

Asparagus risotto-£28
broad bean & wild garlic (v+)

FROM THE JOSEPER

220g Rib eye - £45

220g Beef fillet - £48

Rib of beef (for 2)- £110

All served with Cadogan chips & onion
ketchup

SIGNATURES

Dover sole* - £65
Grilled/Meunière

Veal Milanese (for 2)- £85

Caesar Salad -£20
add chicken - £10 (table side)

SIDE DISHES

£7.50 each

Fries (v+) (D/F)*
Zucchini fries (v+) (D/F)

Mixed leaf salad
(v+)(D/F) (G/F)

Mash potato (v) (G/F)*
Grilled broccoli (v+) (D/F)

What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.

*"Dishes, ingredients and prices are subject to change due to seasonality and product availability" *Sustainable or locally sourced ingredients
An optional 15% service charge applies and all prices include VAT. (v) vegetarian, (v+) vegan, (D/F) dairy free, (G/F) gluten free*

ENGLISH SPARKLING WINE

Rathfinny Classic Cuvée, Brut, East Sussex, England - 2019
£18 / £90

Rathfinny Classic Cuvée, Brut Rosé, East Sussex, England - 2019
£20 / £115

CHAMPAGNE

R^o de Ruinart, Reims, Champagne - NV
£24 / £130

Ruinart Brut Rosé, Reims, Champagne - NV
£28 / £160

Ruinart Blanc de Blancs, Reims, Champagne, NV
£30 / £175

ROSE

The Pale, Sacha Lichine, France 2022
£10 / £50

Tormaresca Calafuria Negroamaro, Italy 2022
£15 / £75

Whispering Angel - Château d'Esclans, Provence, France, - 2022
£18 / £80

WHITE

Gavi di Gavi, La Giustiana, Piedmont, 2022
£15 / £75

Whitehall Vineyard, Bacchus, UK, 2021
£17 / £85

Chablis 1er Cru Montmains, Domaine Jean-Marc Brocard 2022
£26 / £130

RED

Peppoli, Chianti Classico, Antinori, Italy-2021
£17 / £85

Domaine of the bee, 2017
£20 / £95

Brunello di Montalcino, Capanna, Italy 2018
£42 / £210

Glass 125ml Btl 750 ml

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