

DINING

JUNE 2025

SETTLE IN

*A Selection of Homemade Bread from the Bentley's Bakery
with Lincolnshire Poacher Hand Patted Butter....6*

Crispy Green Olives....8

Ricotta Cheese

Iberico Bellota....40g / 28

Last Season's Pickled Quince, Soda Bread Crackers

Rossmore Rock Oysters....1pc - 4.50 / 6pc - 27

Pickled Seaweed & Ginger Ponzu

Oscietra Caviar....30g / 125

Blinis, Crème Fraiche, Boiled Egg

Pig's Head Crubeens....6

Piccalilli Ketchup

STARTERS

Royal Shellfish Cocktail....38

Cornish Crab, Lobster, Atlantic Prawns, Brown Shrimps

Chicken Liver and Foie Gras Terrine....28

Fruit Chutney, Brioche

Roast Orkney Scallop....34

Bacon Jam, Charred Fennel, Monk's Beard

Hereford Beef Tartare....26

Oyster Cream, Shallots

Scottish Woodpigeon Pie....30

*Apricot & Pecan Stuffing, Foie Gras, Loquat,
Carrot Purée*

Wild Sea Bass Crudo....26

Vietnamese Dressing, Charred Piatto Beans, Crispy Shallot

Sheep's Cheese and Truffle Soufflé....32

Spenwood, Ricotta, Watercress & Radish Salad

English Green Asparagus....28

Cured Duck Egg, Lardo, St. George's Mushrooms, Gribiche

*For food allergies and intolerances please alert a
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service
charge will be added to your bill.*

DINING

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MAINS

*Sides: Crisp Pomme Anna, Mashed Potato, Creamed Spinach, Spring Vegetables and Salsa Verde, Green Salad....***8 EACH**

Grilled Halibut....**49**

Smoked Bone Marrow Agnolotti, Jerusalem Artichoke, Sea Vegetables, Pickled Trompettes

Dover Sole & Langoustine....**65**

Prawn & Langoustine Mousse, Girolles, Peas

Cornish Red Mullet....**38**

Crème Fraiche, Fennel, Radish, Jersey Royals, Rouille

Whipped Ricotta Tortelloni....**36**

Peas, Broad Beans, Aged Pecorino

Daphne's Welsh Lamb Cutlets....**49**

Grilled Belly & Kidney, Tropea Onions, Romesco Sauce, Whipped Ricotta

Glazed Veal....**52**

Rolled Veal Head, Roast Sweetbread, Asparagus, Morels

Irish Hereford Beef Tournedos Rossini....**68**

Brioche, Foie Gras, Truffle & Madeira Sauce

TROLLEY

Salt Aged Beef Wellington for Two..... **80pp**

Pomme Purée, Wild Mushrooms, Red Wine

Peter Hannan's Côte de Boeuf for Two....**60pp**

Bearnaise, Creamed Spinach, Salsa Verde



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