WEEKDAY SET MENU

Weekdays 12-6pm | 2 courses £22 | 3 courses £26



SUNDAY ROAST

Roast Beef, Chicken or Stuffed Butternut Squash with all the trimmings 12:30-8pm | From £22 per head

Curated by Executive Head Chef Jean-Didier Gouges

Daily Bread



Sourdough bread with cultured and smoked garlic butter

Starters

Slow-cooked South Downs pork belly, celeriac slaw, apple BBQ sauce, crackling 528koal
Marshall's double baked mushroom soufflé, Shropshire Blue sauce 502koal V
Soup of the day
Goat's curd, hazelnut, black truffle honey, green oil, grilled sourdough 670kont 1
Corn ribs, lime chilli salt, BBQ sauce
Cured Scottish salmon, lemon curd, radish, lemon and herb butter 731kcal
Hand-dived Orkney scallops, celeriac three ways 610kowl
Youngman & Son's beef tartare 462kont24

The Grill

Served with grilled tomato, mushroom, Roscoff onion, watercress

BEEF FILLET 200GR 348KONU	21
RIBEYE 300GR 620koal.	39
MINUTE STEAK 100GR 125koal	20
SPATCHCOCK CHICKEN 812koal	25
SALMON FILLET 534koal.	21

Sauces

Peppercorn 142koal	.3
Béarnaise 368koal	.3
Chimichurri 324koal	3
Red wine jus 110koat	3

Scottish lobster with beef fillet,	
thermidor sauce 742koal.	50

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Nourish bowl, baby spinach, quinoa, avocado, parmesan, crispy onion, soya, lemon and truffle dressing
Heritage tomato salad, feta cheese, balsamic molasses 196kcal Vg

Chicken caesar salad, anchovies, parmesan, croutons, caesar dressing 720koab......24

Burgers and Sandwiches

Recrispy lobster roll, brioche bun, onion, lettuce, Marie Rose, fries 913koal
Club sandwich, grilled chicken, turkey bacon, egg, lettuce, tomato, pickled cucumber, onion jam, mayo, fries 460kcal
Minute steak ciabatta, garlic butter, rocket, fries 867koal

Open sourdough cheese toastie, red Leicester, Cheddar, tomato chutney,

Youngman & Son's dry-aged beef burger, potato rosti, red Leicester, gherkin, red onion jam, tomato, lettuce, black truffle mayo 831koal22

Beyond Meat burger, Portobello mushroom, potato rosti, gherkin, red onion, tomato, lettuce, herb mayo 831kcal lg21

Mains

ROrzo, wild garlic, purple tenderstem

broccoli, Shropshire Blue

Lobster mac'n'cheese, mild chilli spice 612koat	29
Westway Pale battered cod, crushed patterns, lemon, tartar sauce	
Cornish Dover sole, Ratte potatoes,	

667kcal......41

spinach, citrus and caper butter sauce

Rump of lamb, bean casserole

All of our meat is completely free-range and sourced from local farms within the UK. We select native British breeds for outstanding flavour, texture and quality.

Sides

Mixed leaf salad, orange and mustard dressing 104kont Vg	2
Creamy potato mash 170kcal (/	5
French beans and broccoli, garlic chilli butter 69koal (/	5
Hispi cabbage, sea salt 40konl (lg	5
Triple-cooked chips 548kcal Vg	.5

Puddings & Cheese

HARVEY & BROCKLESS

the fine food co

Indulge in our exquisite selection of puddings, alongside a curated range of artisanal cheeses, sourced in partnership with Harvey & Brockless. Further elevate your dining experience with our expertly paired wines.



√ Vegetarian

Va Vegan

🖟 Signature

VgA Vegan option available























"It came to me that Hyde Park has never belonged to London - that it has always been, in spirit, a stretch of countryside; and that it links the London's of all periods together most magically - by remaining forever unchanged at the heart of a ever-changing town."