

IDALIA

SAMPLE MENU

WINE BY THE GLASS

Champagne 125ml

Charles Heidsieck, Brut NV Reims
Charles Heidsieck, Rosé Réserve, Brut NV Reims
Charles Heidsieck, Blanc de Blancs, Brut NV Reims

English Sparkling 125ml

Coates & Seely, Brut Reserve NV, Hampshire
Coates & Seely, Rosé NV, Hampshire
Coates & Seely, Blanc de Blancs NV, Hampshire

SEAFOOD BAR

Porthilly oysters, salmon roe,
Japanese dressing, yuzu granita (6/12)

Prawn Cocktail, little gem, sweet paprika, lemon

Dressed Crab, ponzu mayonnaise, fermented garlic,
sea purslane, warm brioche

Smoked Salmon, melba toast, lemon, watercress
(condiments – hard boiled egg, shallots, gherkins, capers, crème fraiche)

Seafood tower, aioli & mignonette dressing *(Build your own)*

Lobster – ½ or whole
Langoustines – each
Prawns – each
Razor Clams – each
Oysters – each

SMALL PLATES

Selection of olives & nuts (v)

Lorena's rosemary focaccia, whipped tomato butter (v)

Idalia's breadbasket, English salted butter (v)

Beef sausage roll, kimchi ketchup

Korean fried Gochujang chicken thigh,
Siracha mayonnaise, spring onion & sesame

STARTERS

Nettle, spinach & wild garlic soup (v)

Wye valley asparagus, fried duck egg, double Gloucester tuille (v)

Burrata, lovage pesto, broad beans, basil & pine nut (v)

Kombu brined sea bream, pomegranate,
blood orange & lovage oil

Classic steak tartare, hens egg, milled oat toast

MAINS

Lobster linguine, Datternini tomatoes, chilli, garlic & basil

Pan seared wild salmon, saffron, pale ale, bacon, lettuce & peas

Sesame crusted miso glazed black cod, bok choy,
spring onion & red chilli

Salt crusted sea bass, grilled tender stem
& citrus hollandaise (serves 2)

Whole wood roasted turbot, Shichimi togarashi butter,
tatsoi & pickled daikon (serves 4)

Chermoula marinated pork chop, pickled red onion, fennel & apple

Herdwick lamb cutlet, courgette flower, sheep's curd,
romesco sauce

Sri Lankan chicken curry, pol roti, sambals

Vegetarian dish - TBC

HOT COAL FIRED

Idalia wagyu burger, streaky bacon & Oglesfield cheese,
burger relish, sesame bun

Rib eye (280g)

Beef fillet (200g)

Porterhouse 700-800g (for two)

Selection of Sauces

Red Wine Jus, Bearnaise, Chimichurri, Mushroom

SIDES

Heirloom tomatoes, blood orange & basil salad

Beef tallow chunky chips, rosemary salt

Jersey royals, mint butter

Grilled tender stem broccoli, garlic & chilli

Little gem, pickled shallots & dill

DESSERT

Tiramisu

Apple Crumble

Rum Baba

Pavlova or Eton Mess

Cheese cake

Ice Cream & Sorbets

Vivian Westwood (for two)

Selection of English cheese

Please inform your server of any allergies or intolerances before placing your order. A discretionary optional service charge of 13.5% will be added to your bill. For detailed allergens or for more information please scan the QR code on the right.

