

IDALIA

APERITIFS

Negroni - *Tanqueray Gin, Sweet Vermouth, Campari* 17

Paloma - *Casamigos Tequila, Pink Grapefruit Soda, Agave, Lime* . . 16

Champagne 125ml

Charles Heidsieck, Brut NV Reims 17

Charles Heidsieck, Rosé Réserve, Brut NV Reims. 24

Charles Heidsieck, Blanc de Blancs, Brut NV Reims 25

English Sparkling 125ml

Coates & Seely, Brut Reserve NV, Hampshire. 15

Coates & Seely, Rosé NV, Hampshire 17

Coates & Seely, Blanc de Blancs NV, Hampshire. 20

SMALL PLATES

Mixed marinated olives 5

Idalia's bread basket, salted butter 6

Beef sausage roll, kimchi ketchup 7

Korean fried Gochujang chicken thigh,
Siracha mayonnaise, spring onion & sesame 9

SEAFOOD BAR

Porthilly oysters, salmon roe,
Japanese dressing, yuzu granita (6/12). 30/55

Prawn cocktail, avocado, little gem, paprika, lemon. 19

Crab salad, mango, chilli, ginger, coriander & shaved coconut 22

Smoked Salmon, melba toast, lemon, watercress 17
(condiments – hard boiled egg, shallots, gherkins, capers, crème fraîche)

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

Lobster – ½ or whole. 36/70

Prawns – each. 3.5

Razor Clams – each 4.5

Oysters – each 4.5

STARTERS

Nettle, spinach & wild garlic soup (v) 9

Wye Valley asparagus, poached hens egg, hollandaise (v) 14

Burrata, lovage pesto, broad beans, basil & pine nut (v) 16

Kombu brined sea bream, pomegranate, blood orange & lovage oil . . . 18

Classic steak tartare, hens egg, milled oat toast. 18/34
Main course served with Koffmann chips

MAINS

Lobster Linguine, Datterini tomatoes, chilli, garlic & basil 42

Wild Salmon, saffron, pale ale, bacon, lettuce & peas 29

Miso crusted black cod, bok choy, chilli & spring onion 38

Sea bass en crouete, sprouting broccoli, citrus hollandaise (*Serves 2*) 78

Whole spice flamed Turbot, Shichimi Togarashi butter,
Tatsoi & pickled daikon (*Serves 2/3*) 95

Chermoula marinated pork chop, pickled red onion, fennel & apple . . 35

Herb crusted Herdwick lamb cutlet, courgette flower,
rolled belly, ricotta 42

Sri Lankan chicken curry, cardamon basmati rice, sambals 28

Spring risotto, broad bean, courgette,
spring peas & heritage radishes 26

HOT COAL FIRED

Rib Eye (*Bone*) 350g 48

Beef Fillet 200g 48

Porterhouse 700-800g (*Serves 2*) 110

Selection of Sauces 3.5

Red Wine Jus, Mushroom, Bearnaise, Chimichurri

SIDES

Heirloom tomatoes, blood orange & basil salad. 6

Beef tallow chunky chips, rosemary salt 6

Jersey royals, mint butter. 7

Grilled purple sprouting broccoli, garlic & red chilli 6

Little gem, pickled shallots & dill 5.5

DESSERT

Classic tiramisu 9

Apple crumble 8

Rum baba. 9

Eton mess 7

Pistachio cheesecake 11

Vivienne Heel (*Serves 2*) 21

Cheese Board (*3 Cheeses*), grapes, membrillo, crackers 17

*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.*

*We are committed to sustainability by sourcing seasonal, local ingredients,
reducing waste, and supporting responsible fishing and farming practices.*