



Sample Du Jour Menu

Starters

Tomato consommé (V)

Mozzarella, pea and broad bean salad (V)

Home-smoked salmon, asparagus, grapefruit, radish

Pork and ham hock terrine, watercress

Rocket, pecan and pomegranate salad (V)

Main Courses

Char-broiled meat of the day, hispi cabbage, bacon, parsley root

Beef brisket, celery, baby carrots, sweetcorn

Fresh fish of the day, cauliflower purée, salsify, lemon

Pan-fried gilt-head bream, samphire, tomato and fennel

Summer vegetable curry, pilaf rice (V)

Desserts

Piña Colada roulade, Bacardi and pineapple granite

White chocolate and orange tart, mascarpone sorbet

“Mara des Bois” strawberry parfait, basil jelly, hazelnut macaroons

Roast plum pudding, honeycomb ice cream

British cheese selection, homemade crackers

2 courses £16.50

3 courses £20.00



Sample Sunday Lunch Menu

Starters

Sweetcorn soup, truffle popcorn (V)

Marinated beetroot, feta cheese and summer vegetable salad, balsamic dressing

Chicken and Guinea Fowl terrine, pistachios, apple and gooseberry chutney

Potted salmon

Goat's cheese and courgette charlotte (V)

Main Courses

From the trolley carved at your table:

Roast sirloin of Buccleuch beef, Yorkshire pudding, roast potatoes, market vegetables

Sunday roast joint:

Apricot and mint stuffed saddle of English lamb, roast potatoes, market vegetables

Braised featherblade of beef, cocotte potatoes, chervil root, horseradish

Pan-fried sea trout, pickled cucumber, semi-dried heritage tomato, fennel and samphire

Truffle gnocchi, Romanesco cauliflower, almonds (V)

Desserts

Honey roast peach, Amaretti ice cream

Raspberry rippled iced soufflé, warm chocolate sauce, pistachio biscotti

Cinammon churros, Toblerone dip

Crème brûlée trio, blood orange sorbet

British cheese selection, homemade crackers

2 courses £21.00

3 courses £26.00



Pre-Theatre Menu

Starters

Celeriac and apple soup (V)

Truffle mushroom, roasted hazelnuts

Seared red mullet, avocado and tomato tarte fine

Tomato dressing

Seared West Country 'Black Label' beef fillet

Cashel blue, William pear, endive, sweet mustard sauce

Main Courses

Char-grilled T-bone of halibut

*Cod cheek crisp, Lyonnais potatoes, asparagus,
tartare sauce*

Grilled West Country "Black Label" sirloin steak

Duck fat chips, field mushroom, broccoli tops, choron sauce

Chickpea cakes (V)

*Stuffed baby aubergine, red pepper purée, Greek yoghurt,
carrot and guindilla salad*

Desserts

Warm raspberry flan

Vanilla panna cotta, raspberry shot

Amaretti cheesecake

Coffee cream, Kahlua sauce

A selection of British cheeses from Neal's Yard

Quince jelly, homemade crackers

2 Courses and a glass of house wine £23.50

3 Courses and a glass of house wine £30.00



A La Carte Dinner Menu

Starters

Celeriac and apple soup (V) *Truffle mushroom, roasted hazelnuts*

Smoked haddock and spinach mild-curried risotto *Crispy hen's egg yolk*

Ricotta cheese and potato gnocchi (V) *Wild mushrooms, heirloom tomatoes, rocket pesto*

Seared red mullet, avocado and tomato tarte fine *Tomato dressing*

Quail breasts *Quinoa, pomegranate dressing*

Seared West Country 'Black Label' beef fillet *Cashel blue, William pear, endive, sweet mustard sauce*

Pan-seared diver scallops *Minted and crushed garden peas, Parma ham crisp, beurre blanc foam*

Oven-baked Cheltenham beetroot salad (V) *English curd cheese, orange and walnut dressing*

Main courses

Roast North Sea cod steak *Razor clams, sunchoke purée, kale, shellfish nage*

Char-grilled T-bone of halibut *Cod cheek crisp, Lyonnais potatoes, asparagus, tartare sauce*

Pan-seared seabass fillet *Cheese and parsley crust, pea and mint tortellini, ceps, olives, artichokes and tomato*

Pan-seared Aylesbury duck breast, Foie Gras nugget *Organic mushroom and garlic spelt risotto, baby vegetables, thyme jus*

Lavender and herb crusted Essex lamb rump *Confit potatoes, butternut squash purée, French and broad beans*

Grilled West Country "Black Label" sirloin steak *Duck fat chips, field mushroom, broccoli tops, choron sauce*

Chickpea cakes (V) *Stuffed baby aubergine, red pepper purée, Greek yoghurt, carrot and guindilla salad*

Desserts

Banana tarte tatin *Honeycomb ice cream, Malibu milkshake*

Iced white chocolate parfait *Warm apple strudel, apple and elderflower crush*

Hot chocolate mousse *Hazelnut macaroon, Bailey's ice cream*

Grand Marnier double baked soufflé *Granny Smith carpaccio, salted caramel ice cream*

Amaretti cheesecake *Coffee cream, Kahlua sauce*

Warm raspberry flan *Vanilla panna cotta, raspberry shot*

A selection of British cheeses from Neal's Yard *Quince jelly, homemade crackers*

Supplement for cheese as a half portion £4

2 courses £29.50

3 courses £37.50