

# DINNER

## OYSTERS

River Yealm, UK <i>Fresh &amp; Briney (G)</i>	4
Cumbræ, West Scotland, UK <i>Firm &amp; Meaty (G)</i>	4
Carlingford, Ireland <i>Rich &amp; Plump (G)</i>	4
Selection of any Three Oysters (G) <i>Served Raw or Dressed</i>	10

## SMOKED SALMON

Fortnum's Smoked Salmon <i>Sweet &amp; delicate smoke</i>	14
Piccadilly 181 Smoked Salmon <i>Deep &amp; Robust flavours</i>	15
<i>Served with Lemon, Shallots, Capers, Homemade Soda Bread &amp; Seaweed Butter</i>	

## CAVIAR

Beluga 000 <i>Nutty, Creamy &amp; Subtle</i>	7 <i>(per 1g)</i>
Golden Oscietra <i>Rich, Buttery &amp; Nutty</i>	3 <i>(per 1g)</i>
Sevruga <i>Sprightly, Sweet &amp; Salty</i>	2 <i>(per 1g)</i>
<i>Served from the Trolley with Scrambled Eggs, Baked New Potatoes &amp; Blinis Priced by the Gram, Minimum 10 Grams</i>	

## STARTERS

Scotch Egg <i>Invented by Fortnum &amp; Mason in 1738; Served with Piccalilli</i>	10	Seared Scallops <i>with Cauliflower, Pancetta, Raisin &amp; Capers (G)</i>	18
Heritage Tomatoes & Burrata <i>Basil Dressing (V) (G)</i>	10	Sea Bream Ceviche <i>Chilli, Cucumber, Coriander &amp; Lime (G)</i>	12
Potted Shrimps <i>White Toast</i>	16	Glenarm Steak Tartare <i>Villages Sour Bread</i>	14 / 21
Dressed Dorset Crab	18	Rarebit – Welsh or Elegant	9/11

## MEAT

Roast Cotswold Chicken <i>Cannellini Beans &amp; Chorizo</i>	19
Pappardelle with Venison Ragu <i>Red Cabbage &amp; Pecorino</i>	20
Glenarm Sirloin Steak 250g (G)	29
Glenarm Rib-Eye 250g (G)	32

*All Steaks are Served with Béarnaise or  
Peppercorn Sauce & Watercress*

## FISH

Grilled Loch Duart Salmon <i>Mussels &amp; Samphire (G)</i>	22
Carabineros Prawns <i>Flambé At The Table with Cornish Pastis (G)</i>	27
Dover Sole <i>On or off the Bone (G)</i>	38
Brixham Monkfish with Sea Purslane <i>For Two People, Carved At The Table</i>	70

## VEGETARIAN

Spinach & Mushroom Wellington <i>with Sherry &amp; Parsley Sauce (V)</i>	18
Pumpkin & Ricotta Ravioli <i>Sage &amp; Pine Nuts (V)</i>	15
Miso Glazed Aubergine <i>Cashew, Yuzu Yoghurt &amp; Radish (VE) (N)</i>	15

## GROUSE

Grouse Consommé <i>with Pearl Barley</i>	10
Grouse Wellington <i>White Onion Purée &amp; Mixed Berries</i>	25
Roast Grouse <i>Watercress, Game Chips &amp; Bread Sauce</i>	35

*Please Note our Grouse Dishes May Contain Shot*

## SIDES

Mixed Salad (VE) (G)	5
Green Beans <i>with Shallots (V) (G)</i>	5
Potatoes <i>Chipped, Mash or Boiled (V) (G)</i>	5
Spinach <i>with Nutmeg (V) (G)</i>	5
Roasted Squash <i>with Hazelnuts (VE) (N) (G)</i>	5

(V) – Vegetarian (VE) – Vegan (G) – Made Without Gluten (N) – Contain Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about specific allergen, please speak to a member of staff. All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 05/2018.

