

SEATED LUNCH/DINNER STARTERS

Select your starter followed by your main and pudding (found on the next two pages).

*Mix & match from each menu tier across your 3 course meal - The world is your oyster.

MEAT

BRONZE

Peter Hannan's rump of beef carpaccio

Pickled bramble dressing, aged
Parmigiano-Reggiano, wild rocket (gf)

Pair with: Valpolicella Ripasso

Pulled lamb shoulder, green split pea salad

Crispy fried lamb, heritage carrots,
elderberries, pea shoots (gf)

Pair with: Rioja Crianza

SILVER

Steak tartare

Coddled egg yolk, melba toast

Pair with: Syrah

Crispy duck salad

Rare roasted breast, crispy leg, BBQ sauce,
carrot batons

Pair with: Pinot Noir

GOLD

A plate of Moons Green air-dried ham

Salsify, celery salad (gf)

Pair with: Fino

Rabbit salad

Pink roasted loin, crispy fried leg, pickled
blackberries, apple, bramble dressing (gf)

Pair with: Viognier

FISH

BRONZE

Cuttlefish croquettes

Watercress mayonnaise, land cress

Pair with: Fino

Whipped oak & apple smoked salmon

Sourdough croutons, chives, bulls
blood leaves

Pair with: Verdejo

SILVER

Mackerel pâté

Cranberry chutney, chives, sour cream,
seeded crackers

Pair with: Vinho Regional Branco

Line caught sea bass ceviche

Plantain chips, red chilli, lime (gf)

Pair with: Picpoul

GOLD

Shellfish cocktail, smashed avocado, baby gem, cucumber

Atlantic prawns, lobster, Portland white
crab, brown crab mayo (gf)

Pair with: Rebula/ Chardonnay

Red wine cured salmon

Pear, red and white chicory, chives (gf)

Pair with: Viognier/ Pinot Noir

VEGGIE

BRONZE

Shaved Brussels sprouts

Cashel blue cheese, crushed hazelnuts,
winter leaves (v, gf)

Pair with: Chardonnay/ Rebula

Ruby beetroot hummus

Flaxseed, chives, watercress,
grilled flatbread (gf)

Pair with: El Coto Rosado

SILVER

Chestnut mushroom carpaccio

Toasted hazelnuts, wild rocket oil (v)

Pair with: Pinot Noir

Sweetcorn and green onion fritters

Coconut creamed sweetcorn, roasted
sweetcorn with popcorn, seaweed salt (vg, gf)

Pair with: Viognier

GOLD

Whipped goat's curd

Pickled cranberries, elderberries, golden
beetroot, soda bread croutons, chives

Pair with: Sauvignon Blanc

Pumpkin and quinoa falafel

Whipped pumpkin, roasted pumpkin,
pumpkin seed relish (gf, vg)

Pair with: Saint-Veran



GET IN TOUCH TO FIND OUT MORE / 020 3763 7429

FOOD

Additional cost may apply