

Starters

Coronation crab salad, curry and lime sabayon	19
Buttermilk fried quail, mushroom, spring onion and chicken vinaigrette	18
Lindisfarne oysters, ramson, cucumber and ginger mignonette	26
Orkney scallop, green zebra tomato, toasted hazelnuts, smoked rapeseed oil	22
Grilled octopus, sea kale, jersey royals, white almond gazpacho	18
Hereford beef tartare, crispy hop shoots, cured egg yolk, truffle and sherry dressing	21
Spring vegetable salad, potato tuile, Ticklemore green goddess dressing (v)	19
Grilled Wye Valley asparagus, Spenwood cheese, chanterelle aioli (v)	21

Mains

Grilled monkfish, glazed aubergine, spiced mussel butter	35
Beef Wellington, Hen-of-the-woods mushroom, glazed carrot (for two to share)	80
Cotswold white chicken breast, black garlic stuffing, cauliflower cheese purée, roast chicken velouté	35
Poached native lobster, courgette purée, spring vegetables, lemon verbena butter	58
Wild garlic risotto, Brightwell Ash, puffed grains, broad beans, sauteed morels (v)	32
Roast Gigha halibut, Lytham shrimp béarnaise	38
Dover sole, grilled or cooked in brown butter	54
Grilled aged English striploin, bone marrow and oxtail	45

Sides

Hash brown potatoes, Rachel cheese (v)	8
Spring lettuce salad, lemon and thyme vinaigrette (v)	8
Purple sprouting broccoli, smoked anchovy bread crumbs (v)	8
Buttered spinach, garlic, chilli (v)	8

v - vegetarian

*Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*

Desserts

Dark chocolate mousse, pecan praline and cocoa nib ice cream (v)	15
Lemon curd, lime meringue, lemon sorbet, coconut and fennel crumble (v)	14
Glazed caramel white chocolate, Williams pear, vanilla ice cream	14
Caramelized brioche pudding, burnt orange puree, marmalade ice cream (v)	13
Rose blend tea ice cream sandwich, rhubarb sorbet	13
Selection of British cheeses	22
A selection of coffee and tea	7

Sweet wine and Port

		50ml
Fleur d'Or, Sauternes	2016	11
Changyu, "Golden Diamond" Icewine, Liaoning, China	2015	25
Marchesi Antinori, Vinsanto del Chianti Classico	2016	21
Fonseca L.B.V, unfiltered	2014	10
Tawny, Graham's (by 4.5l Rehoboam)	10 years	16
Tawny, Graham's, (by 4.5l Rehoboam)	30 Years	26
Vintage, Dow's	1994	45

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

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OETKER COLLECTION

Masterpiece Hotels