

Starters

Coronation crab salad, curry leaf sabayon	19
Buttermilk fried quail, mushroom, spring onion	18
Lindisfarne oysters, ramson, cucumber and ginger mignonette	26
Orkney scallop, Marinda tomato, toasted hazelnuts, smoked rapeseed oil	22
Grilled octopus, sea kale, jersey royals, white almond gazpacho	18
Hereford beef tartare, cauliflower mushroom, 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, black garlic, cauliflower cheese purée, roast chicken gravy	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
Charred brassicas, preserved lemon, almond (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 tart, Earl Grey tea meringue, candied citrus fruit	14
Elderflower and strawberry trifle, strawberry ice cream	14
Caramelized brioche pudding, burnt orange puree, milk ice cream (v)	13
Rose blend tea ice cream sandwich, apricot and ruby peach sorbet	13
Selection of British cheeses	22
A selection of coffee and tea	7

Sweet wine and Port

Fleur d'Or, Sauternes	2016	11	50ml
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