

Starters

Coronation crab salad, curry and lime sabayon	19
Buttermilk fried quail, mushroom, spring onion	18
Lindisfame 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
Summer vegetable salad, potato tuile, Ticklemore, green goddess dressing (v)	19
Ricotta gnocchi, English peas, girolles, cured ham, smoked bacon cream	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, summer vegetables, lemon verbena butter	58
Girolle mushroom risotto, fresh almond, broad beans, preserved lemon (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
Mixed leaves salad, yogurt dressing (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

Almond Manjari brownie, vanilla cream, pistachio ice cream	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

		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

Please note on Live Nights an entertainment charge of £10 per person will be added to the final bill.

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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