

CAVIAR & CRUSTACEA

Jersey Rock Oysters 4.95 each
shallot vinaigrette and lemon

PRUNIER CLASSIQUE OSCIETRA

served with sour cream and blinis

15g 60.00 ~ 30g 90.00 ~ 50g 140.00

King Prawn & Avocado Cocktail 19.50
Grilled Langoustines with Garlic Butter 21.50
Dressed Dorset Crab 21.50

HORS D'OEUVRES

Borscht *with horseradish cream (v)* 10.50
Oak Smoked Salmon with Capers & Shallots 15.75
Avocado Vinaigrette (vg) 13.75
Goats' Cheese & Lyonnaise Onion Tart (v) 15.50
Steak Tartare *small: 16.95 large: with fries and salad 31.50*
Grilled Octopus with Flaked Almonds and Romesco Sauce 21.75
Seared Scallops with Celeriac Purée and Citrus Dressing *small: 26.00 large: 42.00*

SALADS

Chopped Chicken Salad *small: 16.75 large: 25.50*
Superfood Salad (vg) *small: 16.00 large: 20.00*

EGGS

Eggs Benedict
small: 13.50 large: 21.50

Eggs Florentine (v)
small: 14.25 large: 21.75

Eggs Royale
small: 14.95 large: 23.00

Please inform your server if you have any food allergies or special dietary needs.

v - vegetarian | vg - vegan ~ Gluten free alternatives available on request ~ Cover charge in dining room 2.00

Prices include VAT ~ A discretionary 15% service charge will be added to your bill.

All gratuities are managed independently ~ No intrusive or flash photography

CHRISTMAS SPECIALS

Jerusalem Artichoke Soup (v) with truffle oil 12.00

Duck Liver Parfait sauternes jelly and toasted brioche 17.50

Norfolk Roast Bronzed Turkey 45.00
roast potatoes, seasonal vegetables, apricot &
pistachio stuffing, pigs in blankets and red wine jus

Beef Wellington 52.00
with roast potatoes,
green beans and port jus

The Delaunay Christmas Pudding with brandy butter 10.50

VEGETARIAN & VEGAN

Hriday's Aubergine & Chickpea Curry (vg) with basmati rice 22.75

Soufflé Suisse (v) with a gem heart salad 23.50

FISH

Kedgerie served with a poached egg 24.50

Goujons of Haddock crushed minted peas and fries 29.75

Whole Baked Sea Bass samphire and tomato emulsion 34.00

Tranche of Halibut cavolo nero, caviar & champagne sauce 42.00

MEAT

Chicken Schnitzel with lingonberry compote 27.50

Confit of Duck winter greens and soubise sauce 29.75

Venison Goulash root vegetables and mashed potato 34.00

Wiener Schnitzel. 36.50 'holstein' 39.50

Roast Rump of Lamb potato & celeriac dauphinoise and glazed carrots 38.50

Fillet of Beef Stroganoff pilau rice and pickles 38.75

STEAKS

Rib-Eye with béarnaise sauce 39.50

Filet au Poivre with peppercorn sauce 40.50

VEGETABLES & SIDE SALADS

buttery mash (v) 6.75 ~ pommes frites (vg) 6.75 ~ roasted root vegetables with honey & mustard (v) 6.25

broccoli with chilli & garlic (vg) 6.75 ~ french beans with paprika butter (v) 6.75

gem heart salad (vg) 5.95 ~ pickled cucumber salad (vg) 5.95 ~ austrian potato salad (vg) 6.25

DESSERTS & CHEESE

Desserts and Ice Cream Coupes are vegetarian, for vegan options please ask your server

Sachertorte 9.75

Coupe Lucian 11.50

pistachio, almond and hazelnut ice creams
with butterscotch sauce

Berry & Vanilla Baked Alaska 11.75
flambéed with kirsch

Baked Vanilla Cheesecake 11.50

Classic Apple Strudel 12.50
with vanilla ice cream (vegan alternative available)

KAISERSCHMARRN

The Franz-Joseph 12.75
with a plum compote

ALPINE CHEESE SELECTION

Selles-sur-Cher, Ardéchois,
Tomme des Alpes 16.00
quince paste, grapes and walnuts