Tartes Flambées

Paris Mushroom & Thyme (598) *(v)* 13.75 - Classic Smoked Bacon & Shallots (766) 13.75

Menu Rapide

£19.75

Choice of Tartes Flambées (866 -1034) *with gem heart salad*

Glass of Wine or Beer

Tea or Coffee

Caviar & Oysters

Prunier Classique Oscietra

served with sour cream and blinis

15g (554) 60.00 ~ *30g* (594) 90.00 ~ *50g* (646) 140.00

Jersey Rock Oysters (10) 4.95 *each*
shallot vinaigrette and lemon

Hors d'Oeuvres

Borscht *with horseradish cream* (238) *(v)* 10.50
Chicken Soup with Spätzle (151) 11.25
Avocado Vinaigrette (294) *(vg)* 13.75
Goats' Cheese & Lyonnaise Onion Tart (563) *(v)* 15.50
Oak Smoked Salmon with Capers & Shallots (396) 15.75
Steak Tartare . . . . . *small:* (391) 16.95 *large:* (1139) *with fries and salad* 31.50
King Prawn & Avocado Cocktail (915) 19.50
Grilled Langoustines with Garlic Butter (994) 21.50
Dressed Dorset Crab (280) 21.50
Grilled Octopus with Flaked Almonds and Romesco Sauce (590) 21.75
Seared Scallops with Celeriac Purée and Citrus Dressing (307) . . *small:* 26.00 *large:* 42.00

Salads

Chopped Chicken Salad (436) . . . . . *small:* 16.75 *large:* 25.50
Superfood Salad *(vg)* . . . . . *small:* (875) 16.00 *large:* (1634) 20.00

Eggs

Eggs Benedict	Eggs Florentine *(v)*	Eggs Royale
small: (668) 13.50	***small:*** (740) 14.25	***small:*** (711) 14.95
large: (1,336) 21.50	***large:*** (1481) 21.75	***large:*** (1629) 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

Prix-Fixe

2 Courses £23.50 ~ 3 Courses £27.50

Goats' Cheese & Lyonnaise Onion Tart (563) *(v)* *or* Borscht (238) *(v)* *with horseradish cream*

Seared Fillet of Mackerel *with celeriac remoulade* (832) *or* Chicken Paillard, Rocket & Salsa Verde (801)

Coupe Banoffee (561) *(v)* *or* Chocolate & Salted Caramel Délice (700) *(v)*

Vegetarian & Vegan

Hriday's Aubergine & Chickpea Curry (533) *(vg)* *with basmati rice* 22.75

Soufflé Suisse (974) *(v)* *with a gem heart salad* 23.50

Wild Mushroom Stroganoff (645) *(v)* *with herb-buttered spätzle* 24.50

Fish

Seared Fillets of Mackerel *with celeriac remoulade* (847) 22.50

Kedgeree *served with a poached egg* (792) 24.50

Goujons of Haddock *crushed minted peas and fries* (1566) 29.75

Whole Baked Sea Bass *samphire and tomato emulsion* (1111) 34.00

Tranche of Halibut *cavolo nero, caviar & champagne sauce* (613) 42.00

Whole Roast Monkfish Tail (1782)
with wilted spinach and chowder sauce, for two to share, 42.00 per person

Meat

Grilled Spatchcock Chicken *with salsa verde* (1067) 26.75

Confit of Duck *winter greens and soubise sauce* (970) 29.75

Venison Goulash *root vegetables and mashed potato* (480) 34.00

Roast Rump of Lamb *potato & celeriac dauphinoise and glazed carrots* (893) . . 38.50

Fillet of Beef Stroganoff *pilau rice and pickles* (1067) 38.75

Steaks

Rib-Eye (1043) 39.50
with bèarnaise sauce

Filet au Poivre (847) 40.50
with peppercorn sauce

Schnitzels & Sausages

Chicken Schnitzel (912) 27.50
lingonberry compote

Wiener Schnitzel (736) 36.50
'holstein' (834): *add 3.00*

Beef Frankfurter (721) 23.50 Veal Bratwurst (728) 23.75 Käsekrainer (1010) 23.75
all sausages served with austrian potato salad, caramelised onions & sauerkraut

New York Hot Dog, Caramelised Onions & Mustard (469) 13.25

Vegetables & Side Salads

buttery mash (421) *(v)* 6.75 ~ pommes frites (752) *(vg)* 6.75 ~ roasted root vegetables with honey & mustard (399) *(v)* 6.25

broccoli with chilli & garlic (256) *(vg)* 6.75 ~ french beans with paprika butter (174) *(v)* 6.75

gem heart salad (268) *(vg)* 5.95 ~ pickled cucumber salad (146) *(vg)* 5.95 ~ austrian potato salad (367) *(vg)* 6.25