

## Starters

Grilled tuna, warm baby fennel salad, soft poached egg	9.50
Seared beetroot, Cornish goat's cheese, (V) butter sauce, baby leaf salad	8.50
Aged peppered beef fillet carpaccio, Parmesan crisp, spinach cake	12.50
Tomato risotto, basil cream, toasted pine nuts (V)	9.00/14.00
Gloucestershire oak smoked salmon, oatmeal soda bread, dill crème fraîche	11.50
Classic Bloomsbury lobster and prawn cocktail	12.00
Venison terrine, Kentish fruit chutney,grilled sultana bread	9.50
Butternut squash soup, with ginger and lime (V)	7.50
Lobster bisque, with Somerset brandy and mint	8.50

## Home comforts

Grilled Scottish Highland veal chop, wild mushroom, rosemary and blue cheese butter	16.50
Breast of farm chicken, Cumberland pork and apricot stuffing, lemon and thyme gravy	15.00
Billingsgate market fish grill, pan fried colcannon and Béarnaise sauce	19.50
Old fashioned farmhouse shepherd's pie, Worcestershire gravy	14.00
Roast cod loin, butter beans, cabbage and smoked ham hock	15.00
Deep fried beer battered sea bass fillet, seasoned fries, mushy peas, tartare sauce and tomato coulis	16.50
Ground fillet steak burger, Wensleydale cheese, free range egg mild chili relish, home made chips	19.50
Spaghetti with lobster, fresh herbs and chili	18.00

## Vegetarian

Devon goats cheese tart with tomato chutney and herb salad	15.00
Whole brioche stuffed with creamed wild mushrooms, baby spinach	14.00
Sweet potato cake with glazed vegetables and soft poached egg	13.00

Suitable for vegetarians (V)  
Service Charge is not included.  
Prices are in Sterling and include V.A.T.

## Grills from Smithfield Market

Our beef is from grass fed selected Perthshire cattle and aged for 28 days. All garnished with a Portobello mushroom chunky chips and fresh tomato coulis.

Speciality Scotch beef fillet      8oz (227g)      29.00

Speciality Scotch beef sirloin      8oz (227g)      19.00

Complement your grilled beef with choice of sauce:  
Port with Stilton, Diane, Béarnaise, Peppercorn or Roast tomato

Chicken escalope      14.00

Salmon steak      15.00

## Side orders from Covent Garden

Green beans      4.50

Garlic mash      4.50

Sauté mushrooms      4.50

Creamed or plain spinach      4.50

Battered onion rings      4.50

Home cooked chips      4.50

## Puddings

Chocolate and almond tart, marmalade orange ice cream      7.00

Spiced banana, walnut and pear crumble, fudge cream      7.00

Banana flambé, caramel sauce, fudge ice cream      7.00

Pan fried strawberries, Balsamic vinegar, "Eton Mess"      7.00

British cheese slate, acacia honey, grilled fruit bread      13.50

Caramelized lemon tart cassis water ice      7.00

Valrhona praline, chocolate tower      7.00

Seasonal fruit plate with water ice      9.00

## Pudding Wines and Port by the Glass

Bowens Folly Late Harvest Riesling, 2007\*      6.50

Sauternes, Les Garonnelles, Lurton, 2006\*      7.50

Cockburns LBV 2002      7.00

Dow 10 year old Tawny      9.00

A full selection of Cognac, Armagnac, Whisky and liqueurs is available from the bar menu.