

## snacks & savouries

Lindisfarne oyster 16kcal .....	£3.5 each
<i>Mignonette</i>	
Homemade rapeseed oil focaccia (v) 762kcal .....	£4
<i>Whipped butter</i>	
Marinated Nocellara olives (ve) 163kcal.....	£4.5
Harrissa spiced mixed nuts (ve) 485kcal .....	£4.5
Breaded cod cheeks, tartare sauce (3 pieces) 287kcal .....	£6
Seared king prawn 573kcal .....	£12.5
<i>Garlic &amp; thyme butter, toasted focaccia</i>	
Mushroom arancini (v) (3 pieces) 755kcal.....	£6
<i>Truffle mayonnaise</i>	

## afternoon tea

Available Friday to Sunday 12.30pm-2.30pm  
Please note bookings must be made in advance, at least 24 hours ahead of reservation. Please make our reception team aware of any dietary requirements when booking

Traditional Afternoon Tea  
£28 per person

Lanson Champagne Afternoon Tea  
£45 per person

Free Flow Prosecco Afternoon Tea  
£53 per person



Host your dinner or drinks reception at our rooftop destination. Scan for more information.

## starters

Grilled Wye Valley asparagus (v/vg on request) 452kcal.....	£12
<i>Slow cooked egg, smoked Caesar dressing, crispy capers</i>	
Prawn cocktail 338kcal .....	£16
<i>Shredded gem, spring onions, cognac dressing</i>	
Chicken & mango salad 753/848kcal .....	£14/£19
<i>Cos lettuce, avocado, soy &amp; lime dressing</i>	
Vadouvan spiced mussel flat bread 304kcal.....	£9
<i>Grilled potato flat bread, pickled mussels, smoked celeriac</i>	
Beef pastrami terrine 420kcal .....	£12
<i>Smoked brisket, whipped dill crème fraiche, pickles, pumpnickel</i>	

## from the josper grill

### Dry aged, grass-fed Hereford beef:

Rump 300g 491kcal .....	£25
Fillet 200g 425kcal .....	£38
Ribeye 300g 944kcal .....	£36
Chateaubriand 600g (for two to share) 919kcal .....	£85

Baked cod loin 490kcal .....	£22.5
<i>Dauphine potatoes, smoked haddock &amp; pea chowder, January king cabbage</i>	
Roast chicken breast 1136kcal .....	£21
<i>Chicken thigh, chicken fat rosti, barbecued mushroom, black cabbage, cep sauce</i>	
Jerusalem artichoke risotto (v/vg on request) 849kcal .....	£16
<i>Rosemary crème fraiche, pickled Roscoff onion</i>	
Roast salmon 733kcal .....	£24
<i>Caramelised cauliflower, caper &amp; potato terrine, smoked langoustine sauce, scallops vol au vent</i>	

## sauces £3

Bearnaise 584kcal
Green peppercorn sauce 663kcal
Red wine bone marrow gravy 943kcal
Garlic & parsley butter 684kcal

## sides £4.95

French fries 602kcal	Braised little gems 564kcal
Triple cooked chips 792kcal	Rocket salad 102kcal
Tomato & red onion salad 111kcal	Mashed potato 479kcal
Roasted heritage carrots 156kcal	

## puddings & cheese

Baked almond custard tart (v) 384kcal .....	£8
<i>Poached rhubarb, rhubarb and rose sorbet</i>	
Sticky toffee pudding (v) 833kcal .....	£8
<i>Gingerbread ice cream, toffee sauce</i>	
Banoffee rice pudding 488kcal.....	£9
<i>Banana rice pudding, dolce du leche, salted chocolate sorbet</i>	

Baked 72% dark chocolate lava cake (vg) 534kcal .....	£10
<i>Cherry &amp; anise sorbet (will take 20min to be ready)</i>	
Ice creams & sorbets (v) 264kcal .....	£3 each
British cheese selection (v) 1027kcal .....	£12
<i>Chutney, crackers, grapes</i>	