



WINTER GARDEN

Appetisers

English pea soup
marjoram and parmesan
£9

Cornish crab lasagne
chive butter sauce
£10

Foie gras terrine
poached cherries, peaches and brioche
£11

Prawn cocktail
Marie Rose sauce and sweet gem lettuce
£10

Lobster risotto
saffron, watercress and baby basil
starter or main course
£12

Chicken livers
pan seared, chorizo, tomato and spiced lentils
£9

Scottish smoked salmon
traditional garnishes
£11

Artichoke salad (v)
grilled globe artichokes, rocket and salsa verde
£9

Heritage tomato salad (v)
goats cheese with lemon and herbs, Regent's park honey,
basil vinaigrette
£9

Seared hand dived scallop
citrus marinated squid, summer vegetable salad and avocado
£11

'Kedgerree'
poached smoked haddock, pilaf rice,
soft quails egg and parsley
£9

Caesar salad
baby gem, free-range egg, aged Parmesan, anchovies
and seared tiger prawns
Starter or main course
£9

Mains

Ribeye steak

Black Angus beef from the United States,
vine cherry tomatoes and béarnaise or peppercorn sauce
£25

Fillet steak

aged Casterbridge beef, broccoli, baby onions and red wine jus
£32

Rack of Cotswold lamb

herb crust, aubergine, roasted red peppers and rosemary sauce
£24

Steak tartare

beef fillet, capers, chilli, parsley and shallots
£20

Free range chicken

'Label Anglais' chicken, Alsace bacon, girolle mushrooms,
fine beans and garlic jus
£20

Fish and chips

beer battered lemon sole, plaice and cod,
hand cut chips, mushy peas and tartar sauce
£20

Open ravioli (v)

homemade saffron pasta, aged ricotta, English asparagus,
broad beans, pea and mint veloute
£17

Seabass

English asparagus, peas, shellfish and tarragon sauce
£22

Wild halibut

baby artichokes, broads beans, purple potatoes and lemon butter sauce
£22

Spiced yellow fin tuna

courgette flower beignet, roasted tomato and red pepper fondue
£24

Dover sole

served off the bone with lemon, parsley and brown shrimps
£35

Roasted Mediterranean Vegetable filo tart (v)

olives, toasted pinenuts, smoked buffalo mozzarella,
watercress and basil dressing
£17

Sides

£3

Baby spinach with shallots

Olive oil mash

Chunky chips

Selection of glazed carrots

Saffron rice

Steamed seasonal green vegetables

Organic leaf salad

Shoestring fries

Flavours from the Middle East

Mezze appetiser for two

falafel, fatayer, cheese sambusek, hummus, babaganoush, pickles and flatbreads

£19

Seafood platter

half grilled lobster with garlic and herbs, seared squid with smoked paprika,
king prawns with tomato and chilli, spiced seabass baked in banana leaf

£38

Mixed grill platter

shish taouk, kofta halabieh, farooq reshi, lamb kebbeh, lamb cutlet,
tahini sauce, spiced tomato sauce and flat breads

£32

Grilled veal cutlet

vine tomatoes, chunky chips and garlic sauce

£32

Chicken biriani

tomato, ginger, coriander, mint and basmati rice

£24

All of our meat is Halal

Desserts

Celebration of English strawberries

iced strawberry parfait, jelly and consomme
£8

Chocolate delice

raspberries, salted caramel and yoghurt ice cream
£8

Baileys crème brulee

rhubarb and ginger bread
£8

Seasonal British cheese

pear chutney and homemade crisp bread
£8

Roasted figs

lavender mascarpone and pistachio 'bakewell'
£8

Sticky toffee pudding

butterscotch sauce and vanilla ice cream
£8

Peach melba

poached peaches, raspberries and vanilla ice cream
£8

Homemade ice creams and sorbets

Please ask your waiter for today's selection
£8

Champagnes	Glass 150ml	Bottle
Taittinger Réserve, Brut, N.V	£17	£80
Taittinger Rosé, Brut, N.V.	£19	£95
Bollinger Cuvée Speciale, Brut, N.V.		£86
Veuve Clicquot-Ponsardin, Brut, N.V.		£90
Laurent Perrier, Rosé, N.V.		£100
Louis Roederer Cristal 2000		£325

Sommelier selection

White wine

Pouilly-Fuisse, Vieilles Vignes £68
Domaine Thibert, 2009

Meursault, "Les Narvaux" £88
Domaine Jean-Marie Bouzereau, 2005

Red wine

Château Malescasse £65
CB Haut Médoc, 2000

Volnay £75
Domaine Jean-Marie Bouzereau, 2005

White wines	Glass 125ml	Glass 175ml	Bottle	Red wines	Glass 125ml	Glass 175ml	Bottle
France				France			
Macon Fuisse				Château Chapelle Maracan			
<i>Domaine Thibert 2009</i>	£11	£13	£40	<i>Bordeaux 2007</i>			£36
Chablis				Brouilly			
<i>Château de Maligny 2008</i>	£11	£13	£42	<i>Domaine Mondenet 2009</i>			£38
Sancerre				Fleurie			
<i>Clos des Bouffants 2008</i>	£12	£13	£45	<i>Jeanne Galette, Beaujolais 2009</i>	£11	£13	£45
Italy				Crozes Hermitage			
Pinot Grigio				<i>"La Touviere" Boissy Delaygue 2009</i>	£13	£14	£61
<i>Provincia di Pavia 2010</i>	£10	£12	£29	Château Neuf du Pape			
Gavi di Gavi				<i>Domaine de Nalys 2008</i>	£13	£15	£55
<i>Casetta 2009</i>	£12	£13	£43	Sancerre			
New World				<i>Domaine Naudet 2007</i>	£13	£14	£46
Boulder Bank Road, Sauvignon Blanc				Italy			
<i>New Zealand 2010</i>	£11	£13	£39	Merlot del Veneto 2009	£10	£12	£29
Apaltagua Gran Verano, Chardonnay				Chianti Rufina Iveroni 2008			£45
<i>Chile 2010</i>			£31	Spain			
Trumpeter Classic, Semillon Sauvignon				Mindiarte Rioja Alta Crianza 2007	£11	£13	£40
<i>Argentina 2008</i>			£34	New World			
				Kirkton Vale Shiraz, Cabernet			
				<i>Australia 2008</i>	£10	£12	£30
				Apaltagua Gran Verano, Merlot			
				<i>Chile 2009</i>			£30
				Hoopenburg, Pinot Noir			
				<i>South Africa 2008</i>			£44