

BEVERAGES

<u>SOFT DRINKS</u>		£6	<u>JUICES</u>		£7
Coke	Ginger Ale		Orange	Lemon	
Diet Coke	Tonic		Grapefruit	Cranberry	
Lemonade	Slim Line Tonic		Apple	Tomato	

MINERAL WATER

	Small	Large
Evian		£8
Perrier/San Pellegrino	£6	£8
H2O Still/Sparkling	£5	£8

COFFEE

Filter coffee	£7	Café latte	£7
Americano	£7	Mochaccino	£7
Espresso	£6	Iced mochaccino	£7
Double espresso	£7	Iced coffee	£7
Café macchiato	£7	Hot chocolate	£7
Ristretto	£7	Iced chocolate	£7
Cappuccino	£7		

SELECTION OF TEAS FROM TEA PALACE

English Breakfast	Smooth Caramel	Organic Chamomile Flowers
Earl Grey	Chinese Sencha	Wild Berris
Finest Darjeeling	Iron Goddess of Mercy	Mango Midsummer
Assam Superior	White Peony	Angel Peach
Organic Rose Grey	Pure Organic Vervaine	Lemon & Ginger
Lapsang Souchong	Love Blossom	
Jasmine with Flowers	Pure Organic Peppermint	
Organic Rooibos	Pure Organic Lime Blossoms	
Madagascan Vanilla	Fresh Mint	

WINTER GARDEN

RESTAURANT

If you require further information on beverage allergens, please ask one of our team members.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

À LA CARTE MENU

APPETISERS

Cornish White Crab Meat Cucumber, apple and sea herbs	£18
Aubrey Allen's Steak Tartare Capers, shallots and quail's eggs	£17
Heritage Beetroot (V) Crotin goats cheese, basil and pine nuts	£15
Classic Caesar Salad Baby gem lettuce, sourdough croutons, white anchovies and Caesar dressing	
with chargrilled chicken	£13 / £25
with grilled king prawns	£15 / £28
Marinated Scottish Salmon Avocado, citrus and coriander	£18
Heirloom Tomato Salad (Vg) Courgette flower fritter with vegan feta and black olives, aged balsamic vinegar	£15
Pea and Mint Soup (Vg) Vegan feta	£15

FROM THE CHARCOAL GRILL

All our British sourced beef is dry aged for 30 days.
All grills are served with French fries, braised shallots, Portabello mushrooms, vine cherry tomatoes and your choice of Hollandaise, Béarnaise, Red Wine or Chimichurri sauce

Hereford Prime Rib Eye Steak 227g	£39
Aubrey Allen's Fillet Steak 200g	£44
Grilled Rump of Cumbrian Lamb	£36
Fillet of Scottish Salmon	£30
Grilled Dover Sole Sautéed baby spinach, brown butter, capers and parsley(served off the bone)	£46

À LA CARTE MENU

MAIN COURSES

Native Lobster Thermidor 750g Pilaf rice	£60
Warm Salad of Sea Trout Summer vegetables, salsa verde (cooked medium rare)	£36
Roasted Breast of Gressingham Duck Smoked potato mousseline, spring roll, tenderstem broccoli, orange sauce	£38
Roasted Free Range Chicken Breast with Truffle Herb gnocchi, baby leeks and artichokes, chicken velouté	£29
Seared Potato Terrine (Vg) Yellow split peas, Heritage carrots and humus, green beans, crispy shallots	£26
Orecchiette Pasta (V) Yellow and green cougettes, ricotta cheese, shaved truffle, Parmesan foam	£24

SIDE DISHES

Chunky chips	£7	Rocket and Parmesan salad
French fries		Buttered baby spinach
Mashed potatoes		Grilled tenderstem broccoli
Chantenay carrots		Boiled new potatoes
Green beans with shallots		Pilaf rice

DESSERTS

Vanilla Crème Brûlée Berries, shortbread	£11
Warm Sticky Toffee Pudding Vanilla ice cream	£11
English Strawberry Iced Parfait Strawberry lime consommé, mint cream	£11
Apricot Tart Salted pistachio praline, apricot yoghurt ice cream	£11
Valrhona Chocolate Mousse (Vg) Brownie, coco nibs, raspberry sauce	£11
Selection of British Cheeses Apple chutney, quince paste and lavash crisp bread	£16

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