# LUTYENS GRILL

## KING'S CAVIAR

Oscietra

 $15g - 60 \mid 30g - 105 \mid 50g - 145$ 

Beluga

30g - 200 | 50g - 290

Traditionally garnished with shallot, egg yolk, egg white, sour cream and chives

#### STARTERS

Burrata, wild garlic, peas, broad beans (v) 18

Spring vegetable & pearl barley broth (vg) 14

Scallops, caviar, saffron, sea herbs 26

Asparagus tart, Burford Brown egg, black truffle (v) 24

House cured smoked salmon 19

Shrimp cocktail, Marie Rose 21

Lutyens steak tartare 21

Jersey rock oysters ½ dozen 25 | dozen 46

#### CARVED FROM THE TROLLEY

Available Monday to Thursday - Lunchtime only

# Lutyens Beef Wellington 55

38 day dry aged Hereford beef fillet

served with mash potato



#### BECOME A FRIEND

Ned Friends have benefits at our restaurants, spa and bedrooms, and priority access to The Ned. Plus exclusive member events, perks and early bookings for special events.

Scan the QR code to find out more.

CALORIE CONTENT

Scan the QR code to find the calorie content of each dish.



## MEAT BOARD

Our current featured supplier is Grassroots Farms. They are collective of carbon neutral farms, that provide not only a great tasting steak but one which has a positive effect on the environment. They use farming methods that mimic the way nature behaves; to give back and regenerate the health of our ecosystems and delivers the most delicious meat.

Angus/Holstein, Cote du boeuf, aged 44 days, 1kg
Angus/Holstein, Porterhouse, aged 44 days, 1kg
Angus/Holstein, Cote du boeuf, aged 44 days, 500g
Angus/Holstein, T-bone, aged 44 days, $500g \dots $

#### MEAT

Jack's Creek Wagyu/Angus, Sirloin, 300g, Australia	95
'El Capricho', Ox Chop, aged 100 days, 1.3kg, Spain	250
Hereford, Chateaubriand, aged 38 days, 680g, UK	110
Shorthorn, Rib-Eye, aged 45 days, 350g, UK	50
Hereford, Fillet, aged 38 days, 210g, UK	47
Holstein/Shorthorn (ex dairy), Sirloin on the bone, aged 50 days, 500g, Ireland.	52
Wagyu, Black Kagoshima A5, Rib-Eye, 300g, Japan	125
USDA Prime, NY Strip, 350g, USA	58
Angus, Rump, aged 55 days, 280g, UK	42
Shorthorn, Tomahawk, aged 38 days, 1kg, UK	130
Suffolk Lamb, Cutlets, 280g, UK	38
FISH	
Whole Dover Sole, English Channel, 400g	49
Argentinian Red Prawns, Patagonia Coast	45
Turbot Tranche, North Sea 350g (on the bone)	48
Lobster Thermidor Atlantic Ocean 750g	70

# SIDES

#### All at 14

Lobster Mac 'n' cheese · 15 hour potatoes, black truffle

#### All at 9

Minted greens · Mixed salad

Blue cheese & bacon salad · Creamed spinach

Mashed potato, confit garlic, red wine jus · Chips

# SAUCES

All at 4

Bordelaise

Chimichurri

Red wine jus

Bearnaise

Armagnac & green peppercorn