

◆ THE PARLOUR ◆

CAVIAR

Kings Beluga Caviar 30g/50g - 200/290

Kings Oscietra Caviar 15g/30g/50g - 55/100/140

shallot, egg, chive, sour cream, potato blinis

SHELLFISH

Jersey Oysters 26/44
1/2 dozen, dozen

Grilled Argentinian Prawns 30
garlic butter

Hand Dived Scallops 24
spring peas, vadouvan sauce

Achill Oysters 28/50
1/2 dozen, dozen

Lobster Thermidor
Raviolo 30
caviar, lobster bisque

Crab Crumpet 24
brown crab mayonnaise

Seafood Platter to share 96
whole lobster, oysters, prawns, dressed crab, mussels

STARTERS

Wild Garlic Soup 14
burford brown egg, wild mushrooms

Tuna Tartare 21
avocado, citrus

House Smoked Salmon 20
potato blinis, horseradish cream

Steak Tartare 21
classic garnish, toasted sourdough

Beetroot & Shallot Tarte Tatin 14
goat's cheese (v)

Chicken Liver Parfait 21
black truffle, cherry, brioche

(v) = vegetarian (pb) = plant based

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary 14.5% service charge added to your bill, all of which is distributed among staff. All above prices are inclusive of VAT.

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SALADS

Chicory & Celery Waldorf 18
apple, grape, grain mustard (v)

Chicken Caesar Salad 22
chicken schnitzel, red baby gem, anchovy

Lobster Chopped Salad 40
butterhead lettuce, citrus dressing

MAINS

Potato Gnocchi 26
wild mushroom, black truffle (pb)

Dover Sole 48
brown butter, capers, parsley

Chicken Kiev 34
black truffle, spinach

Spider Crab Spaghetti 38
crab bisque, red chilli, tomato

Rose Veal Chop 44
watercress, parsley, shallot salad

Bone Marrow Burger 25
raclette, maple bacon, fried egg

Saffron Poached Turbot 50
clams, sea vegetables, buerre blanc

Fillet Steak au Poivre 48
peppercorn sauce

Grilled Lobster 70
garlic butter

TO SHARE

Lamb Wellington 80
smoked carrot, lamb jus

1.2kg Westholme Wagyu Tomahawk 150
red wine jus, peppercorn jus

SIDES

Green Salad 8

Ratatouille 8

Chips 8

Spring Cabbage Mornay 8
smoked pancetta

Mashed Potato 10
black truffle

Creamed Spinach 8

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

