



LUNCH AND DINNER MENU

Noon - 3pm • Noon - 3.30pm Saturday and Sunday • 5.30pm - Midnight

Soup

- Pea & Lettuce Soup 6.75
- Chicken Soup with Dumplings 6.95
- Soupe de Poisson 8.50
- Chicken Soup with a Half Salt Beef Sandwich 12.95

CRUSTACEA

Tankard of Black Velvet 8.75

Oysters

- Carlingford Lough Rocks
1/2 dozen 14.00 dozen 27.50
- Gillardeau Speciale (No. 4's)
1/2 dozen 18.00 dozen 35.00

Shellfish

Plateau de Fruits de Mer
(for two) 31.50 per person

Royal with lobster
(for two) 43.00 per person

Atlantic Prawns
1/4 pint 6.75 1/2 pint 13.00

Dressed Cornish Crab & Avocado 16.95

Lobster Cocktail 22.50

CAVIAR

- Oscietra 30g: 67.00 50g: 110.00
 - Beluga 30g: 155.00 50g: 255.00
- served with blinis and sour cream*

Starters & Salads

- Chopped Liver 7.75
- Avocado Vinaigrette 8.50
- Eggs Benedict *small 7.25 large 14.00*
- Endive, Roquefort & Walnut Salad *small 8.00 large 11.75*
- Croustade of Quails Eggs & Hollandaise 8.50
- Beetroot & Goats' Cheese Salad 8.50
- Deep Fried Whitebait with tartare sauce 8.75
- Chopped Chicken Salad with soft herbs *small 9.75 large 14.75*
- Matjes Herrings with beetroot and horseradish 10.25
- Whole Globe Artichoke 10.75
- Griddled Tiger Prawns *small 17.50 large 24.75*
with garlic & parsley butter
- Steak Tartare *small 10.50 large: with salad and fries 19.75*
- Escargots à la Bourguignonne au Pastis
. *1/2 dozen 11.00 dozen 21.00*
- Soufflé Suisse 11.25
- Salade Niçoise *small 11.50 large 16.75*
- Severn & Wye Oak-Smoked Salmon 14.00
with buttered soda bread
- Seared Scallops *small 16.50 large 24.75*
with cauliflower purée and hazelnut dressing

OMELETTES

- Aux Fines Herbs 7.75 - Arnold Bennett 10.75
- Native Lobster 24.50 - Oscietra Caviar 30g 67.00

PLATS DU JOUR 18.75

- Monday Coq au Vin Thursday Austrian Pork Belly
- Tuesday Salt Beef and Carrots Friday The Wolsey Fish Stew
- Wednesday Veal Hongroise Saturday Duck à l'Orange
- Sunday Roast Rib of Beef and Yorkshire Pudding 22.50

Entrées & Grills

- Hamburger 12.75
- Choucroute à l'Alsacienne 15.75
- Confit of Duck 17.75
with lentils and pommery mustard dressing
- Seared Duck Livers 18.00
with spinach, girolles and madeira jus
- Tarragon Roasted Chicken 18.75
with paris mushrooms
- Pot-Roasted Welsh Lamb 19.50
- Wiener Schnitzel 19.75
served with jus parisienne
- Wiener Holstein 21.50
served with jus parisienne

STEAKS

- Grilled Rib Eye 25.50 - Grilled Fillet 29.75
served with café de paris butter, gem heart salad and pommes frites
- Fillet de Boeuf au Poivre 27.00 - Chateaubriand (for two) 32.00pp
with a brandy cream sauce served fully garnished

Fish

- Kedgeree 12.00
- Seared Mackerel 14.75
with rocket and tapenade
- Haddock Monte Carlo 17.75
- Fillet of Sea Trout 19.75
with cucumber and samphire
- Lemon Sole Saint-Germain 21.75
with sauce rémoulade
- Grilled Fish of the Day 22.50
- Whole Roasted Sea Bass 23.50
sauce vierge
- Grilled Halibut 29.50
with wilted spinach and béarnaise sauce

DESSERTS

- Custard Tart 3.75 - Chocolate or Coffee Éclair 4.50 - Tart au Citron 4.75
- Vanilla Millefeuille 5.00 - Pistachio and Raspberry Slice 5.25
- Black Forest Gâteau 6.00 - Baked Vanilla Cheesecake 6.00
- Summer Berry Tart 6.00 - Crème Brûlée 6.75
- Treacle Tart 6.75 - Gooseberry & Apple Crumble 7.25 - Fresh Fruit 7.50
- Apple Strudel 7.75 - Petit-Pot au Chocolat 8.00
- Kaiserschmarren with plum compote (30 mins) (for two) 8.00pp

Ice Cream Coupes

- Bellini 6.00
one large scoop of white peach sorbet finished with prosecco
- Chocolate Liégeois 7.25
vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce
- Amandine 7.50
pistachio, hazelnut and almond nougat ice creams, whipped cream and butterscotch sauce
- Lemon Meringue 7.50
crushed meringue, lemon curd and lemon yoghurt ice cream, whipped cream and flaked almonds
- Banana Split 7.75
caramelised banana, vanilla ice cream, whipped cream with bitter chocolate sauce and flaked almonds

Savouries & Cheese

- Selection of Cheeses 9.75 all served garnished
- Monbazillac Infused Fourme d'Ambert
- Camembert - Beaufort
- Welsh Rarebit 7.75 - London Rarebit 11.00

◆ Sandwiches and Patisserie are available from the Café Menu ◆ Vegetarian Menu available on request ◆

Cover Charge 2.00 • Prices include VAT • No Cheques • A discretionary 12½% Service Charge will be added to your bill
No Flash or Intrusive Photography please