

FOR THE TABLE

Ossetra caviar, blinis, crème fraîche,
chives, shallots, egg, lemon 120

Sourdough with Netherend farm butter (V) 7

Padron peppers, Dorset sea salt (VE) 9

House marinated olives (VE) 6

Smoked almonds (VE) 6

SALADS

Burrata, orange, endive, mulled wine glaze (V) 16

Crown prince pumpkin, beetroot, hazelnut dressing (VE) 12

Mixed grains, organic leaves, citrus vinaigrette (VE) 12

SMALL PLATES

Spiced cauliflower soup, pickled cauliflower
and seeds (VE) 11

Mushroom skewer, leeks, Marmite
and walnut ketchup (VE) 11

Caramelised pear and halloumi,
ginger hot honey (V) 12

Beetroot cured salmon, horseradish potato,
nasturtium leaves 14

Duck terrine, quince marmalade, sourdough 16

FIFTH FLOOR CAFÉ & TERRACE

LARGE PLATES

Braised turnip, curly kale, cauliflower purée (VE) 21

Chalk stream trout, fennel, shellfish sauce 25

Sea bass, salsify, oyster leaves, verjus sauce 26

Corn-fed chicken, winter vegetables, colcannon 24

Dry age sirloin, peppercorn sauce, potato pave 34

CLASSICS

Classic Caesar salad, cos lettuce, crispy parma ham shards,
anchovies, garlic croûtons, Caesar dressing 17
Add chicken +4

Vegetarian club, cheddar cheese, baby gem lettuce, tomato,
grilled courgette and aubergine, mayonnaise (V) 18

Chicken club, Applewood smoked bacon, chicken,
egg, baby gem lettuce, tomato, mayonnaise 22

Fish and chips, crushed peas, tartare sauce, curry sauce 23

Wagyu cheeseburger, caramelised onion, truffle mayonnaise 25

SIDES

Crispy Brussels sprouts, balsamic dressing (V) 6

Charred sweet potato, rosemary salt (VE) 6

Honey roasted chantenay carrots (V) 6

Chips (VE) 6

Mixed leaves, lavender and honey dressing (VE) 6

WINTER DINING MENU

35 per person

STARTERS

Spiced cauliflower soup, pickled cauliflower and seeds (VE)

Beetroot cured salmon, horseradish potato, nasturtium leaves

Caramelised pear and halloumi, ginger hot honey (V)

MAINS

Braised turnip, curly kale, cauliflower purée (VE)

Chalk stream trout, fennel, shellfish sauce

Corn-fed chicken, winter vegetables, colcannon

DESSERT

Baked lemon meringue cheesecake (V)

Pistachio tiramisu (V)

Sticky toffee pudding, milk ice-cream (V)

DESSERTS

Sticky toffee pudding, milk ice-cream (V) 12

Pistachio tiramisu (V) 12

Baked lemon meringue cheesecake 11

Freshly baked sizzling chocolate brownie,
vanilla ice-cream, chocolate sauce (V) 18

Neal's Yard cheeses, Pitchfork (cow), Ticklemore (goat),
Spewood (sheep), mango chutney, crackers (V) 16

Homemade Truffles 6

Dark chocolate and orange (VE) | Marzipan (VE)
Pecan and date (VE) | Pistachio (V)

Ice-cream (V) 8

Vanilla | Chocolate | Strawberry | Pistachio
Mint chocolate | Salted caramel

Sorbet (VE) 8

Mango | Raspberry | Lemon

Orange and almond cake (V) 5

Carrot cake (V) 5

Chocolate marble cake (V) 5

Cookies, oat, white chocolate, raisins (V) 3

Biscotti, pistachio (V) 3



(V) suitable for vegetarians (VE) suitable for vegans. Adults need around
* 2000 kcal a day. Should you have any food allergies or special dietary
requirements please inform your waiter.

* Please note that allergens are used on our premises. All prices are inclusive
of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

* To view our ALLERGEN menu please scan the QR code.