

The Dining Room

À la carte

Starters

Creamed mushroom soup 6
Blue cheese croutons

Roasted squid 12
avocado, red pepper, onion & chilli salsa,
chorizo, Cornish leaves

Yellowfin tuna tartare 12/18
spiced avocado, black pepper dressing,
coconut bread crisp

Crispy duck salad 12/20
watercress, mouli, chilli, radish, ginger,
sesame seeds, orange & soya dressing

Pan-fried Scottish scallops 14
purple carrot purée, crispy squid ink,
fly fish roe

Dressed Devon crab 14
brown crab mayo, melba toast

Mains

Shepherd's pie 15
peas, heritage carrots

Cheeseburger 15
dill pickle, rosemary fries

Beer battered haddock 16
hand-cut chips, mushy peas, tartare sauce

Slow roast Blackspot pork belly 18
pig trotter croquettes, carrots, roast apple purée

Pan-fried fillet of cod 20
clams, sea vegetables, burnt lemon,
butter sauce

Dorset lamb cutlets 28
Boulangerie potato, mint chimichurri sauce

Grill

Dover Sole 38
grilled or meunière

Steak frites 24
garlic butter, rocket & watercress salad

Dry-aged Hereford Ribeye steak (400g) 34
Bearnaise / green peppercorn sauce

Porter house steak (800g -to share) 80
creamed dauphinoise potato,
truffle & bone marrow jus

Vegetarian

Salt-baked heritage carrots 10/15
seaweed granola, spiced carrot purée,
dandelion, parmesan

Superfood salad 12/18
purple sprouting broccoli, baby gem,
quinoa, bulgur wheat, avocado, courgettes
crispy rice, crème fraîche dressing

Truffle tortelloni 22
formaggi sauce, Trumpet mushroom,
hazelnut, sage, winter truffle

Sides

all 5
Hand-cut chips
Spinach (steamed, buttered, creamed)
Brussel sprouts, pancetta, chestnuts
Spiced honey-roasted carrots
Roast Jerusalem artichoke, chestnuts, goat's
cheese, pine nuts
Gem heart & wild herb salad
Heritage tomato & shallot salad



Before you order, please inform our staff if you have any food allergies.
Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

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By the glass

White

Groucho Club Garganega/Pinot Grigio Veneto, Italy, 2016	7
Picpoul De Pinet, Domaine Félines Jourdan Languedoc, France, 2017	9
Gavi di Gavi, Roberto Sarotto Piedmont, Italy, 2016	12
Saar Riesling, Van Volxem Germany, 2016	14
Groucho Club Burgundy Olivier Leflaive, France, 2015	15
Sauvignon Blanc, Isabel Estate Marlborough, New Zealand, 2016	15

Red

Groucho Club Merlot/Corvina Veneto, Italy, 2016	7
Pinot Noir Domaine Coudolet Pays D'oc, France, 2016	9
Groucho Club Claret Bordeaux, France, 2015	9
Malbec 'La Flor', Pulenta Wines Mendoza, Argentina, 2017	11
'La Vendimia', Palacios Remondo Rioja, Spain, 2016	12
Crozes-Hermitage Domaine Chenets Rhône, France, 2015	14

Rosé

Groucho Club Rosé Pay d'Oc, France, 2017	7
Miraval Jolie, Pitt & Perrin Côte de Provence, France, 2017	14

Sparkling

Perrier-Jouët NV	15
Perrier-Jouët Blason Rosé	25

Cocktails

Peated Negroni Inverso Tiramisu infused Sipsmith, Kamm & Sons Islay, Cocchi Americano	11
Bergamot Bellini Italicus Bergamot, pomegranate, Perrier-Jouët champagne	12
Floating on a Cloud Pineapple infused Sauvelle vodka, St. Germain elderflower, lime juice, vanilla syrup & Sauvignon Blanc foam	11

Apéritifs

Pimms No.1	7
Aperol Spritz	11
Campari soda	8.50



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