

# The Dining Room

À la carte

## Starters

Creamed mushroom soup 6  
Blue cheese croutons

Chargrilled tiger prawns 12  
chilli jam, mango salad

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

Game & foie gras terrine 12  
pear, saffron chutney, brioche bun

Pan-fried Scottish scallops 14  
pernod fennel puree, crispy San Daniele ham,  
lemon & caper butter

Dressed Devon crab 14  
brown crab mayo, melba toast

## Mains

Shepherd's pie 15  
peas, heritage carrots

Cheeseburger 16  
dill pickle, rosemary fries

Beer battered haddock 17  
hand-cut chips, mushy peas, tartare sauce

Dorset lamb rump & breast, 20  
rosemary polenta, Jerusalem artichoke puree,  
pickled kohlrabi

Wild herb roasted monk fish 22  
saffron risotto, oxtail ragu, orange & wild  
garlic gremolata

Beef Wellington (for 2 to share) 80  
salt-baked truffle celeriac, Pont Neuf potato,  
albufera sauce, winter leaf salad

*\*Please allow 45 minutes to prepare*

## Grill

Spatchcock poussin 18  
chimichurri sauce, burnt lemon

Dover Sole 38  
grilled or meunière

Steak frites 24  
garlic butter, rocket & watercress salad

Dry-aged Hereford Ribeye steak (400g) 36  
Bearnaise / green peppercorn sauce

## Vegetarian

Roast heritage squash 12/18  
salsify, blood orange, blue cheese croquettes,  
hazelnut & chilli dressing

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

Truffle tortelloni 22  
wild mushrooms, parmesan & mascarpone  
sauce, winter truffle

## Sides

all 5

Hand-cut chips

Spinach (steamed, buttered, creamed)

Maple-glazed heritage beetroot

Steamed tenderstem broccoli  
chilli almond shallots

Winter leaf salad  
roast walnut dressing

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.

# The Dining Room

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

<b>Peated Negroni Inverso</b> Tiramisu infused Sipsmith, Kamm & Sons Islay, Cocchi Americano	11
<b>Bergamot Bellini</b> Italicus Bergamot, pomegranate, Perrier-Jouët champagne	12
<b>Floating on a Cloud</b> 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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