

PALM COURT LUNCH AND DINNER MENU

STARTER

Scottish scallop, salt-baked celeriac cream, truffle butter sauce, oscietra caviar (404 kcal) 25

Heritage beetroot carpaccio, Ragstone cheese, pickled walnuts, lamb lettuce, balsamic (280 kcal) 15 (V)

Chicken oysters, wild mushrooms, lovage, pickled lemon zest, Madeira jus (435 kcal) 16

Masala spiced parsnip soup, chickpea and coriander (340 kcal) 15 (VE)

MAIN

Slow-cooked lamb shank, creamy sage polenta, caponata, port reduction (1372 kcal) 35

Sea reared trout, black rice risotto, hispi cabbage, brown shrimp, speck fricassée (625 kcal) 32

Gratinated cauliflower steak, confit bull horn peppers, gremolata (600 kcal) 28 (V)

Braised ox cheek, pomme mousseline, tenderstem broccoli, red wine sauce (734 kcal) 36

DESSERT

Three cheese platter, seasonal chutney, lavoche, Merlot grapes (481 kcal) 14

Blackforest (263 kcal) 13

Caramel and pecan budino (324 kcal) 13

Earl grey and blood orange (374 kcal) 13 (VE)