

Collins Room

BREAD, NIBBLES & SMALL BITES	£
Selection of Home-made Bread <small>425 kcal</small>	6
Marinated Olives <small>166 kcal</small>	6
Carlingford Rock Oysters, red wine shallot vinegar, kombu dressing <small>150/300 kcal</small> (6pcs) 25 / (12 pcs) 46	
Petrossian Caviar – Oscietra or Beluga (30gr) <small>442 kcal</small>	180 / 475

STARTERS

Baby Globe Artichoke, citrus tenderstem broccoli, peanut purée (ve) <small>160 kcal</small>	22
Yellowfin Tuna Tartare, avocado, cucumber, soya gel, trout roe, tempura seaweed <small>154 kcal</small>	24
Apulian Burratina, blood orange, heritage beetroot, pistachio, olive bread (n, v) <small>358 kcal</small>	24
Crispy Dorset Crab Cake, mooli, sesame salad <small>148 kcal</small>	26
Surrey Hills Rare Seared Beef Fillet, truffle artichoke pesto, rocket, Parmesan <small>556 kcal</small>	26
Pan-Roasted Scallops, truffle & celeriac purée, shimeji, raspberry & thyme glaze <small>279 kcal</small>	24
Aubergine Parmigiana Ravioli, smoked plum, tomato and aubergine compote, parmesan crumbs (v) <small>210/414 kcal</small>	21 / 34

LARGE PLATES

Baked Courgette, courgette ragout, glazed Roscoff onion, crispy quinoa, Romanesco (v) <small>331 kcal</small>	28
Rigattoncini Cacio e Pepe, black pepper, Parmesan, Pecorino (v) <i>add truffle £11</i> <small>259/518 kcal</small>	20 / 33
Poached Scottish Lobster Risotto, green peas, samphire, basil broth <small>378 kcal</small>	49
Hereford Fillet Steak, braised short rib, filled white onion, wilted spinach, squash purée <small>371 kcal</small>	52
Roasted Norfolk Chicken Breast, mustard mash, sautéed ceps, rainbow chard, chicken jus <small>408 kcal</small>	44
Grilled Wild Atlantic Halibut, charred leek, clam beurre blanc <small>519 kcal</small>	50
Scottish Lobster Pizza, artichoke pesto, truffle, rocket, Parmesan <small>787 kcal</small>	49
Scottish Salmon Fillet, Jerusalem artichoke purée, horseradish butter, glazed hispi cabbage, heritage carrots <small>505 kcal</small>	48

SIDES

Grilled Tenderstem, chilli butter <small>175 kcal</small>	10
Fine French Beans, garlic oil <small>78 kcal</small>	10
Champ Mash, spring onion, leeks <small>284 kcal</small>	11
House Salad, seasonal leaves, pumpkin seeds, grapefruit & chilli dressing <small>171 kcal</small>	10
Truffle Mac & Cheese, Gruyère, crispy shallots <small>352 kcal</small>	14

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.
Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.
For more information on allergens or dietary requirements, please speak to one of the team.
(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.
Adults need around 2000 kcal a day.