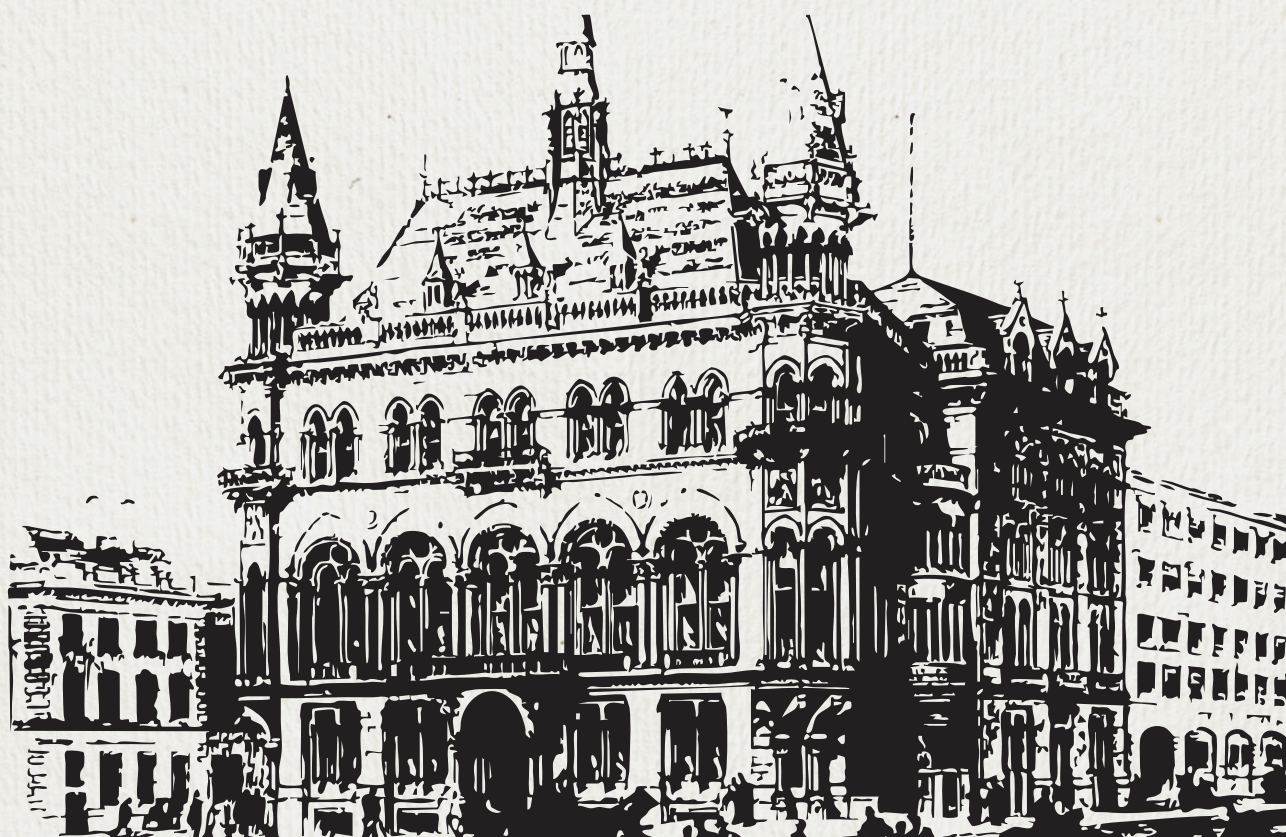




CLASSIC SET MENU



This vintage edition pays homage to the golden

GRAND



age of high society since doors opened in 1871

PACIFIC

CLASSIC SET MENU | £45.00

SNACKS

Duck a L'orange Croquette £9.00

Orange & Smoked Chilli Aioli

Trio of Oysters Rockefeller £14.50

*Poached Oysters, Baked With Spinach & Parmesan,
Thyme Crumb*

House Baked Bread ^v £6.00

House Butter

Marinated Nocellara Olives ^{ve} £5.00

Chilli & Lemon

STARTERS

Today's Soup ^{ve}
Bread & Whipped Butter

Heritage Beetroot
Carpaccio ^v
*Yellison Goats Cheese, Maple
Roasted Baby Beetroots,
Aged Balsamic*

Chicken Liver Parfait
*Fig Chutney, Endive
& Brioche Melba Toast*

MAIN COURSES

Provençal Baked Cod
*Fennel, Tomato & Red Pepper,
Courgette & Basil,
Sauce Vierge*

Roasted Corn-fed
Chicken Breast
*Garlic Mashed Potatoes,
Roasted Shallots, King Oyster
Mushroom, Crispy Kale,
Roast Chicken Sauce*

Mushroom Risotto ^{ve}
*Roasted King Oyster
Mushroom, Crispy Onion &
Thyme Pangrattato*

DESSERTS

Sticky Toffee Pudding
Caramel Sauce, Vanilla Ice Cream

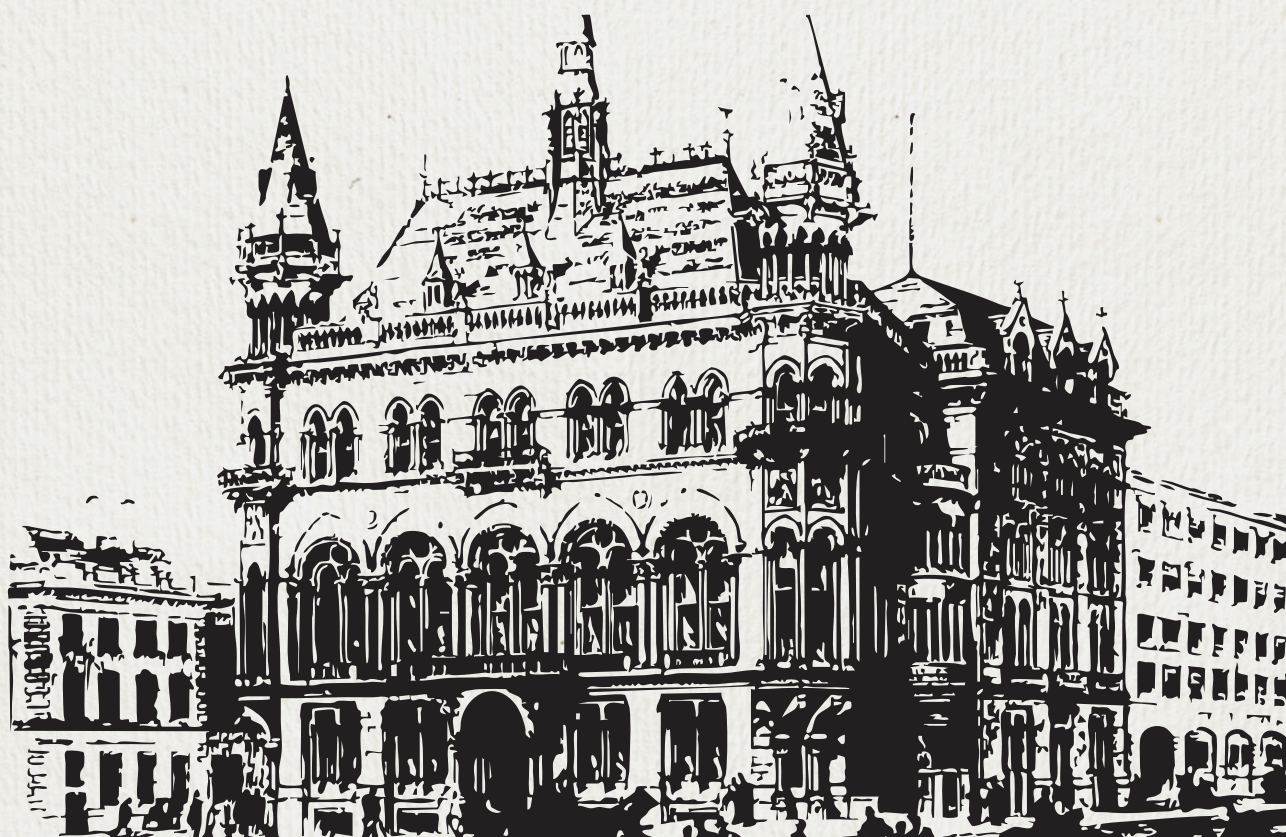
Chocolate Tart ^{ve}
Cherry, Cocoa & Black Sesame Crisp, Lemon Cream

Should you have an allergy or dietary request, please make a member of the team aware before placing an order for food or drink. Please note that all our dishes are prepared in a kitchen where cross-contamination may occur, and we cannot guarantee an allergen-free environment.

Our menu descriptions do not list all ingredients, and we are only able to provide information on the 14 legally regulated allergens.



PRESTIGE SET MENU



This vintage edition pays homage to the golden

GRAND



age of high society since doors opened in 1871

PACIFIC

PRESTIGE SET MENU | £59.00

SNACKS

Duck a L'orange Croquette £9.00

Orange & Smoked Chilli Aioli

Trio of Oysters Rockefeller £14.50

*Poached Oysters, Baked With Spinach & Parmesan,
Thyme Crumb*

House Baked Bread ^v £6.00

House Butter

Marinated Nocellara Olives ^{ve} £5.00

Chilli & Lemon

STARTERS

Pan Roasted King Scallops

Sweetcorn Puree, Chorizo Crumb

Grand Pacific Scotch Egg

*Burford Brown Egg, Apple &
Celeriac Remoulade, Bacon Jam*

Today's Soup ^{ve}

Bread & Whipped Butter

MAIN COURSES

Pumpkin Ravioli ^{ve}

*Roasted Squash, Basil &
Pumpkin Seed Pesto*

Whole Roasted
Lemon Sole

*Samphire, Lemon, Brown
Butter & Garlic Mash*

Sirloin Steak with Green
Peppercorn

*Parmesan & Truffle Fries,
baby water cress and grilled
plum tomato*

DESSERTS

Vanilla Crème
Brûlée

*Lemon & Poppyseed
Biscuits*

Sticky Toffee
Pudding

*Caramel Sauce,
Vanilla Ice Cream*

Chocolate Tart ^{ve}

*Cherry, Cocoa &
Black Sesame Crisp,
Lemon Cream*

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