Vegetarian Mains Available

Freshly Baked Sourdough £4,50

Est^D2008

SIX COURSE FEASTING MENU

Caribbean Punch pineapple, malibu, & blue curação

SW3 martini dry, grand marnier & orange

Cranberry Blush vodka, cranberry, cointreau & cherry

Whisky Mac Scotch whisky, green ginger wine

L.S.C. Pornstar (£5.00 supp.)

Apéritifs

Gls Champagne (£6.00 supp.)

From the Sea

Scottish Smoked Salmon served with blini, crème fraîche & capers



From the Land

Beetroot & Goat's Cheese Salad (v) chopped walnuts & sherry vinaigrette

Mackerel & Watercress Pâté toasted sourdough

Ham Hock Terrine celeriac remoulade



3rd Course



Roasted Bone Marrow with Parsley & Shallot Salad (£3.00 Supp.)

Wheeler's Fishcake tartare sauce, poached egg & sautéed spinach

Fillet Medallions vine tomatoes

60Z (£14.00 supp)

90Z (£19.00 supp)

70z House Cut Steak 21 day dry-aged served with a choice of sauce

Peppercorn

Béarnaise Sauce Ribeye

Braised Boeuf Bourguignon served with creamed potatoes

140Z (£19.50 supp)

100Z (£14.00 supp)

120Z (£24.00 supp)

Fillet of Tournedos Rossini spinach, truffle, brioche & foie gras (£14.00 supp)

Larger Cuts Availably Daily

Waiter will Advise

Chateaubriand

160z to share (£30.00 supp)

160z for one (£35.00 supp)

STEAK TOPPINGS

Maple Cured Bacon £5.00 prime streaky bacon

Tiger Prawns £9.00 garlic butter

Bone Marrow £7.00 oven roasted

Two Fried Eggs £4.00 free range hens eggs

House-Cut Fries

House Coleslaw

Café de

Paris

Butter

ALL AT £8.50

Honey Mustard Salad

Onion

Single £8.50 Double £12.00 Creamed Potatoes

Side Orders

Creamed Spinach

Rings

Double £12.00 Truffle & Parmesan +£2.50

Gratin Dauphinoise

Braised Red Cabbage

Portobello Mushroom

Chocolate Mousse La Folie Douce

Mature Cheddar & 5t

Lemon Posset fresh raspberry

Westcombe Mature Cheddar & Stilton Colston Bassett slice sherry fruitcake

5th Course

Sticky Toffee Pudding
(£3.00 supp)
served with ice cream

Coffee & Tea Service your choice from our full range

Last Course

Brandy Snap with Cointreau cream

