



Overlooking the River Thames since 1865

Starters

SMOKED SALMON TARTARE
pickled cucumber, oyster cream, caviar
£15.00

STEAMED LASAGNE OF CORNISH CRAB
lilliput capers, tarragon butter sauce
£16.50

SALAD OF JERUSALEM ARTICHOKES (V)
beetroot, avocado, pickled mushrooms
£10.00

HONEY ROAST SADDLE BACK PORK BELLY
baked apple, gorgonzola gnocchi, carrot purée
£14.00

SAUTÉED SCALLOPS
banana plantain, black pudding, parsnip purée
£16.00

SCOTS BROS HAGGIS
Wye valley asparagus, pecan nuts, lotus roots
£14.00

Head Chef - Adebola Adeshina

March - April 2017



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Mains

GRILLED WHOLE DOVER SOLE
heritage potatoes, capers, brown butter sauce

£38.00

ROAST SCOTTISH HALIBUT
watercress purée, chorizo, puy lentils, Pernod sauce

£28.00

CREEDY CARVER DUCK BREAST
tart fine of caramelised endive, aged prunes, choy sum

£24.00

PAN FRIED STONE BASS
truffle and squash gnocchi, clams, salsify, sea shallots

£26.00

FILLET OF BRECHIN BEEF
wild boar tortelloni, artichokes, potato Anna, cipollini onions

£35.00

SAUTÉED TRUFFLE GNOCCHI (V)
wild mushrooms, roast squash, toasted almonds

£16.00

CHEF'S SPECIAL
Please ask

Seasonal greens	£4.00
Hand cut chips	£4.50
Sautéed new potatoes	£4.50

A discretionary 12.5% service added. Alternative vegetarian dishes are available.
With produce purchased daily, please understand if some dishes are unavailable.
Allergies and dietary requirements can be accommodated if advised in advance.



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Puddings

PLUM AND ALMOND TART
pistachio, port sauce, caramel ice cream
£8.00

BURNT VANILLA CUSTARD
rhubarb, caramel and mint, Granny Smith sorbet
£8.00

PASSION FRUIT SOUFFLÉ
orange compote, blueberry sorbet
£8.00

DARK CHOCOLATE THREE WAY
mousse, brownie, truffle
£8.00

SORBETS AND ICE CREAM
£8.00

FINE BRITISH CHEESES
£12.50

COFFEE
freshly filtered, Cappuccino, Latte, Espresso
£3.95

SPECIALITY TEA
Ceylon, Earl Grey, Peppermint, Camomile
£3.95

LIQUEUR COFFEE
Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Brandy
£8.50

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