



Overlooking the River Thames since 1865

Starters

CURED SMOKED SALMON

avruga caviar, avocado purée, shaved fennel, croutons

£14.50

STEAMED LASAGNE OF CORNISH CRAB

tomato and coconut sauce

£16.00

SALAD OF BEETROOT AND HERITAGE TOMATO (V)

whipped goat cheese, lemon balm

£10.00

SAUTÉED SCALLOPS

banana plantain, black pudding, parsnip purée

£14.50

CHICKEN AND HAM HOCK TERRINE

fruit chutney, sourdough toast

£10.00

WYE VALLEY ASPARAGUS (V)

poached Clarence Court egg, pickled baby gem, aged parmesan

£12.50

Head Chef - Adebola Adeshina

April - July 2016



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Mains

GRILLED WHOLE DOVER SOLE

ratte potatoes, capers, brown butter sauce

£34.00

CORNISH COD IN A BLANKET

broad beans, truffle gnocchi, crab sauce

£25.00

RUMP OF SALT MARSH LAMB

roasted carrots, red shallots, artichokes

£28.00

WILD LOIN OF SCOTTISH HALIBUT

parsnip purée, chorizo, puy lentils, rhubarb butter sauce

£29.00

DUO OF BRECHIN BEEF

fillet and Jacob's ladder, potato Anna, bordelaise sauce

£32.00

SAUTÉED TRUFFLE GNOCCHI (V)

Wye Valley asparagus, wild mushrooms, toasted almonds

£16.00

CHEF'S SPECIAL

for two to share, market price

Seasonal greens	£4.00
Cherry tomatoes with shallots	£4.00
Hand cut chips	£4.50
Sautéed new potatoes	£4.50

Optional 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

TARTE TATIN OF BRAEBURN APPLES (for two to share)

caramel ice cream

£16.00

please allow 20 minutes

ETON MESS

winter berries, vanilla cheese mousse

£8.00

APRICOT SOUFFLÉ

honeycomb ice cream

£8.00

CHOCOLATE DELICE

honeycomb, vanilla mousse

£8.00

SORBETS AND ICE CREAM

£8.00

FINE BRITISH CHEESES

£12.50

COFFEE

freshly filtered, Cappuccino, Latte, Espresso

£3.95

SPECIALITY TEA

Ceylon, Darjeeling, Earl Grey, Peppermint, Camomile

£3.95

LIQUEUR COFFEE

Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Brandy

£8.50

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