



CHAMBERLAIN'S of LONDON

A la Carte

Starters

Carlingford Oysters half dozen / dozen	12/24
Homemade shallot vinegar and tabasco	
Lobster Bisque	12.50
Scented with Armagnac, brown shrimp bonbon	
Hand Carved Scottish Oak Smoked Salmon	13.50
Capers, parsley, egg, soda bread croutons, crème fraîche, caviar, lemon oil	
Dressed Dorset Crab	14.00
Lemon crème fraîche, soft boiled hens' egg, crispy sourdough	
Crispy Filo Cannelloni	11.50
Goat cheese, salt baked beetroot	

Mains

Brixham Dover Sole	37.00
On or off the bone, grilled, pan fried or poached in Champagne sauce	
Bideford Cornish Skate Wing	19.50
Brown parsley butter and capers	
La Rochelle Wild Line Caught Sea Bass	28.50
Artichoke barigoule, tomato vierge	
Roasted Brest of Yorkshire Grouse	28.00
Salt baked celeriac, Madeira jus	
Curry Glazed Cauliflower	18.50
Black quinoa, lime pickle, cucumber ketchup, poppadum, coriander	

Sides

Hand Cut Chips	4.50
New Potatoes	4.25
Mash Potatoes	4.25
Truffle & Parmesan Chips	6.75
Mixed, Green, Tomato&Onion Salad	4.50
Broccoli	4.25
Fine Green Beans	4.25
Creamed Spinach	5.00

Gourmet Menu

2 courses £27 / 3 courses £32

Starters

Oyster Tasting (3)

Shallot vinegar, sweet chilli, tempura and soy sauce

TeaSmoked Mackerel

Apple salad

Soup of the Day

Seasonal vegetables

Game Pie

Pear chutney

Radicchio and Dolcelatte Salad

Port poached pear, caramelised walnuts

Mains

Roasted Fillet of Hake

Crushed new potatoes, kale, pickled mushrooms, balsamic

Grilled Half Isle of Harris Lobster

Homemade chorizo, rocket salad

Roasted Breast of Partridge

Parsnip, black cabbage, walnuts, Madera jus

Grilled Sirloin of Longhorn Beef

Watercress, béarnaise sauce

Mushrooms Tagliatelle

Truffle essence, parmesan

Dessert

Pavlova

Roasted figs, crème Chantilly

Port Poached Pear

Blackberry sorbet

British Cheese of the Week

Homemade chutney and breads

Enjoy your Dinner with us

Please note some dishes may contain celery, msg, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites). For more information please ask your waiter.
All of the above prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
Denotes dish is gluten free, please note most dishes can be modified to contain no gluten