

DINING

FEBRUARY 2025

SETTLE IN

*A Selection of Homemade Bread from the Bentley's Bakery
with Lincolnshire Poacher Hand Patted Butter....6*

Crispy Green Olives....8

Ricotta Cheese

Iberico Bellota....40g / 21.5

Last Season's Pickled Quince, Soda Bread Crackers

Rossmore Oysters....1pc - 7.25 / 6pc - 39

Pickled Seaweed & Ginger Ponzu

Oscietra Caviar....30g / 125

Blinis, Crème Fraîche, Boiled Egg

STARTERS

Royal Shellfish Cocktail....38

Cornish Crab, Lobster, Atlantic Prawns, Brown Shrimps

Chicken Liver and Foie Gras Terrine....30

Fruit Chutney, Brioche

Hereford Beef Tartare....28

Oyster Cream, Shallots

Scottish Woodpigeon Pie....30

*Cranberry & Pistachio Stuffing, Foie Gras, Iberico Ham,
Pickled Quince*

Bentley's Rooftop Smoked Salmon....28

Clementine, Beetroots, Cream Cheese Mousse, Soda Bread Crisp

**add 10g Oscietra Caviar.... +40 supp*

Sheep's Cheese and Truffle Soufflé....34

English Black Truffle, Spenwood, Ricotta, Walnuts, Pickled Pear

Parsnip Velouté....25

Celery, Walnuts, Vadouvan Beignet, Black Truffle

*For food allergies and intolerances please alert a
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service
charge will be added to your bill.*

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MAINS

*Sides: Crisp Pomme Anna,
Braised Red Cabbage, Mashed Potato,
Creamed Spinach, Green Salad,
Honey Roast Parsnips & Carrots...8 EACH*

Roasted Sea Bass....50

*Smoked Bone Marrow Agnolotti, Jerusalem Artichoke, Sea Vegetables,
Pickled Trompettes*

Dover Sole à La Normande....80

*Scottish Langoustine, Carlingford Oysters, Mussels
Button Mushrooms, Mussel & Cider Sauce*

Hand Cut House Tagliatelle....34

Cornish Clams, White Wine, Parsley

Salt Baked Celeriac & Comté Pithivier....36

Cep Cream, Belper Knolle, Chervil & Hazelnut Dressing

Daphne's Welsh Lamb Cutlets....49

*Moroccan Spiced Shoulder & White Bean Tajine, Glazed Sweetbraed,
Smoked Yoghurt*

Roast Venison Loin....52

Pressed Belly, Salsify, Kalettes, Damson

Irish Hereford Beef Tournedos Rossini....68

Brioche, Foie Gras, Winter Truffle, Madeira Sauce

Peter Hannan's Côte de Boeuf for Two....60PP

Bearnaise, Creamed Spinach, Salsa Verde

TROLLEY

Salt Aged Beef Wellington for Two....80pp

Black Truffle, Pomme Purée, Wild Mushrooms, Red Wine



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