

# DINING

MARCH 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 / 28**  
*Last Season's Pickled Quince, Soda Bread Crackers*

**Rossmore Native Oysters....1pc - 7.25 / 6pc - 39**  
*Pickled Seaweed & Ginger Ponzu*

**Oscietra Caviar....30g / 125**  
*Blinis, Crème Fraîche, Boiled Egg*

**Pig's Head Crubeens....6**  
*Piccalilli Ketchup*

## STARTERS

**Royal Shellfish Cocktail....38**  
*Cornish Crab, Lobster, Atlantic Prawns, Brown Shrimps*

**Chicken Liver and Foie Gras Terrine....30**  
*Fruit Chutney, Brioche*

**Carlingford Oyster Ravioli....26**  
*Turnip, Amontillado Sherry*

**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*

**The First of White Asparagus....28**  
*Wild Garlic Butter*

**Irish Whiskey Crab & Lobster Bisque....26**  
*Whiskey & Tarragon Cream*

*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, Mashed Potato, Creamed Spinach,  
Green Salad, Honey Roast Parsnips & Carrots,  
Purple Sprouting Broccoli & Almond....8 EACH*

Grilled Halibut....48

*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*

Whipped Ricotta Tortelloni....36

*Beans, Broad Beans, Aged Pecorino  
\*add Black Truffle .... +10 supp*

Richard's Irish Stew....36

*Lamb, Potato, White Wine*

Roast Venison Loin....52

*Pressed Belly, Salsify, Kalettes, Pickled Quince*

Irish Hereford Beef Tournedos Rossini....68

*Brioche, Foie Gras, Winter Truffle, Madeira Sauce*

## TROLLEY

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

*Black Truffle, Pomme Purée, Wild Mushrooms, Red Wine*

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

*Bearnaise, Creamed Spinach, Salsa Verde*



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