

# DINING

DECEMBER 2024

**SETTLE IN** *A Selection of Homemade Bread from the Bentley's Bakery  
with Lincolnshire Poacher Hand Patted Butter....4*

**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*

**Hand-Dived Orkney Scallop Ceviche....31**  
*Tempura Roe, Smoked Mayonnaise, Green Apple, Marigold*

**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*

**Jerusalem Artichoke Velouté....25**  
*Comté Tortellini, Mushroom, Hazelnut, 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,  
Brussel Sprouts with Chestnuts & Bacon,  
Creamed Spinach, Green Salad, Mashed Potato,  
Honey Roast Parsnips & Carrots...8 EACH*

Roasted Halibut....50

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

Grilled Sea Bass....46

*Shetland Mussels, Slow Roast Shallot, Turnip, Smoked  
Potato & Lovage Sauce*

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 Sweetbread, Smoked Yoghurt*

Roast Venison Loin....52

*Pressed Belly, Salsify, Kalettes, Damson*

Whole Scottish Partridge....38

*Parsnip Fondant, Braised Kale, Vin Jaune Pickled Pear*

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*

*\*add Istrian White Truffle.... +35 supp*

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