

DINING

NOVEMBER 2024

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

Crispy Green Olives....6
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....29
*Iberico Ham, Confit Leg & Beetroot Tart, Fragola Grapes,
Candied Pecans*

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

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 your
event manager. 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*

Wild Turbot....50

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

Grilled John Dory....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, Girolles, Red Wine

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

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