

FOURTH FLOOR CAFÉ

A LA CARTE MENU

STARTERS

Broccoli soup, crème fraiche and pine nuts	5.00
Slow cooked pork belly, soy, seared squid, orange and sesame sauce	6.50
Seared mackerel fillet, beetroot carpaccio, beetroot and blackberry puree	6.50
Potted shrimp risotto, nutmeg and lemon butter	8.00/16.00
Bombay potatoes, onion bhaji, tomato, chilli and fennel dressing	7.00
Smoked chicken and green bean salad, gruyere cheese, hazelnut dressing	7.00/14.00
Yorkshire game and pork terrine, watercress salad and peach chutney	7.50
Pan seared pigeon breast, garlic potatoes, poached pear, thyme oil <i>* may contain shot</i>	6.50
Chicory, pomegranate and orange salad	6.50

MAINS

Padmore's organic lamb rack, char-grilled baby leeks, beetroot jus and mini hotpot,	18.50
Braised pork shoulder, braised celery and apples, rocket and walnut pesto	12.50
Char-grilled Lishman's ribeye, balsamic onion rings, tomato confit, olive jus	18.50
Pan-fried brown trout, horseradish and watercress butter, new potatoes and cucumber	13.00
Whole lemon sole, sautéed courgettes, grape, almond and verjus dressing	18.50
Pan seared lambs liver, candied sweet potato, Savoy cabbage, orange dressing	12.50
Pan fried red snapper, potato, pok choi and clam curry broth	16.00
Yorkshire fettle, thyme and mascarpone tart, slow roast baby plum tomatoes, aubergine caviar, pine nut and raisin dressing	11.50
Seared venison loin, braised venison shoulder, bourguignonne garnish, roast cauliflower and baby carrots	18.00

Should you have an allergy please inform your waiter
VAT Included

A discretionary service charge of 10% will be added to your bill