



STARTERS

- 50 **Bread**
Served with butter (sharing)
- 350 **Charcuterie**
Ibérico shoulder, grape chutney, pickle, grilled toast, duck breast, salami, pancetta, pork rillettes (sharing)
- 178 **Terrine**
Lincolnshire haslet pork terrine, pickled carrots & cauliflower (sharing)
- 130 **Grains**
Spelt & quinoa salad, roasted sprouts, avocado, cos lettuce (sharing)
- 148 **Greens**
Pickled seasonal vegetables, soda bread scones, parsley & egg mayonnaise (sharing)

- 140 **Broth**
Oxtail broth, ox tongue & oyster
- 135 **Ricotta**
House Ricotta, heritage tomatoes, dried English herbs, red pepper relish
- 148 **Celeriac**
Shaved charred celeriac, celery, duck liver parfait
- 168 **Scallops**
Roast scallops, curry & piccalilli
- 188 **Crab**
Crab meat, cherry tomato gazpacho, infused with gin, dried black olives
- 155 **Salmon**
House hot smoked salmon, yoghurt & cucumber, smoked potato

SIGNATURES

- 195/295 **Fish Pie**
Cod, haddock, mussel, leek, cider, parsley crust
- 195/295 **Meat Pie**
Chuck steak, shallots, Cheddar & parsley suet scones
- 195/295 **Shepherd's Pie**
Lamb, onions, Worcestershire sauce

- 225 **Burger**
Beef, shallot butter, sour onions, dill pickles
- 162 **Risotto**
Curried carrot risotto, fermented carrots, almond nut butter
- 130 **Macaroni**
Tom Aiken's macaroni cheese
Add - Lobster +120, Truffle +185, Ibérico ham +150, Braised beef +70

FROM THE SEA

- 215/385 **Mussels**
Steamed mussels with malt beer, shallots, bacon & English mustard, big chips

- 255 **Cod**
Baked cod, barley & spelt, grated cauliflower
- 225 **Seabass**
Roast gem lettuce, sorrel emulsion, almond vinaigrette, anchovy
- 185 **Pollock**
Deep fried pollock, big chips, crushed peas

SET LUNCH

198 per person

Monday to Friday from
12:00pm to 2:30pmNew set lunch by Tom Aikens.
Presenting a 3-course set lunch
including pudding and coffee.

BRUNCH

598 per person

Every weekend
Alfresco and indoor diningIncluding free-flowing Moët & Chandon
Rosé Impérial, Bloody Mary, bottled beer,
cider, wines, and selected beverages.

BOTANICALS BAR

A friendly, welcoming, and
accommodating space for casual
meetings and get-togethers.Perfect for daytime coffee,
sundown bites with views of
bustling Wan Chai, and carefree
exotic evening tipples.



FROM THE FARM

595 **Beef**
Braised short ribs on the bone, marmite, melting marrow, crisp shallot (sharing)

225 **Pork**
Honey mustard glazed pork cheeks & belly, colcannon mash, pease pudding

215 **Ox**
Braised ox cheek, red wine, crushed peas, linguine

288 **Lamb**
Parsley & English mustard lamb rack, roast root vegetables

GRILL

1,080 **T-bone**
1kg Dry-aged T-bone steak (sharing)

675 **Sirloin**
800g Home-smoked USDA sirloin steak (sharing)

398 **Ibérico**
450g Ibérico pork rack
Your choice of sauce: Shallot red wine Bordelaise, Armagnac green peppercorn, Béarnaise, Horseradish, Sherry vinegar, Red wine sauce

398 **Fillet**
250g Black Angus fillet steak

SIDES

45 **2 Fried eggs**

55 **Chantenay carrots with lemon & tarragon**

45 **Grain mustard mash**

65 **Big chips**

55 **Crisp fried onion rings**

65 **Cauliflower cheese**

55 **Green beans with shallots & bacon**

55 **Cherry tomato & orange salad**

45 **Crushed peas**

60 **Baby spinach & Parmesan salad**

SWEETS

140 **Alaska**
Baked Alaska, sponge cake, ice-cream, rum (sharing)

130 **Trifle**
Sherry trifle, raspberry jam, sponge cake, sherry syrup (sharing)

110 **Cake**
Roasted pineapple upside down cake, pineapple sorbets (sharing)

90 **Tart**
Frozen lemon mousse, popcorn, lemon curd, digestive biscuits

90 **Ganache**
Smoked chocolate ganache, whiskey

85 **Mousse**
Earl grey mousse, caramel popcorn

70 **Meringue**
Eton mess, whipped cream, meringue, mixed berries

70 **Pudding**
Sticky toffee pudding, toffee sauce, date ice-cream

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