APPETISERS

Sautéed Sea Scallop, Minted Crushed Peas, Fennel, Tomato and Saffron Dressing 29

Pan-Seared Foie Gras, Orange Braised Endive and Sauternes Velouté 32

Salad Gourmande, Smoked Duck, Frisée Lettuce, Shallots, Green Beans, Hazelnuts, Foie Gras Shavings and Truffle Dressing 28

Green Asparagus, Artichoke Salad, Poached Hen's Egg, Toasted Pine Nuts and Hollandaise Sauce 26

Classic Lobster Bisque, Fennel with Dill and Linguine Ribbons 26

Trio of Rock Oysters, Spring Onions, Champagne Sabayon and Caviar 34

Iberico Ham, Dried Tomato Dressing and Melon Shavings 36

Tasting of Beetroot with Braeburn Apple, Aged Balsamic Dressing, St. Maure Goat's Cheese and Toasted Pine Kernels 24

H Forman's "London Cure" Smoked Salmon, Potato and Chive Salad, Honey Mustard Dressing, Caper Berries and Citrus Powder 28

Quail Cannelloni, Soy Fried Cabbage, Shimiji Mushrooms and Horseradish Velouté 26

APERITIFS 19

Equinox
St. Germaine Elderflower Liqueur with fresh lemon, apple and Moët & Chandon Champagne.

Aperol Spritz
A bitter and refreshing mixture of Aperol, Rhubarb-infused Gordon's Gin and Chandon Sparkling Wine.

Kaffir Royale
Crème de Mure infused with fresh kaffir lime leaves mixed with Chandon Sparkling Wine.

Meloncari
Fresh watermelon crushed with Seville orange marmalade, lemon, Campari with basil finish.

COCKTAILS 19

Rhoom with a View
Rhubarb-infused Gordon's Gin, fresh pink grapefruit, passionfruit and cardamom are smashed together for a fresh and rich flavour adventure.

Fennel Sour
Flor de Canâ Rum shaken to a foam with our homemade Fennel Liqueur and fresh pressed lemon juice.

Red Rose
Calvados with fresh rosemary and blood oranges, sweetened with honey then swizzled through crushed ice.

Grand Garnier
Grand Marnier and herbal Chartreuse are muddled with fresh lemon, lime and orange for a rich and delicious cocktail.

MAIN COURSES

Rhug Estate Tenderloin of Pork, Scotch Egg, Prunes, Celeriac Purée and Whisky Sauce 65

Gressingham Duck Breast, Medley of Summer Vegetables, Root Vegetable Terrine and Cèpe Sauce 70

Pavé of Salmon, Bouillabaisse, Clams, Baby Gem Lettuce and Saffron Potatoes 65

Whole Grilled Maine Lobster, Wilted Spinach and Béarnaise Sauce (Market Price)

Rack and Braised Shoulder of Welsh Lamb, Basil Crushed Potatoes, Ratatouille Stuffed Cherry Tomatoes, Black Olive Powder and Anchovy Jus 75

Lightly-Fried Herb Gnocchi, Baby Carrots, Fennel, Turnips and St. Maure Goat's Cheese Sauce (V) 48

Root Vegetable Galette, Shallot Purée, Sautéed Oyster Mushrooms and Bay Leaf Velouté (V) 48

Pan-Fried Halibut, Turnip Dauphinoise, Glazed Salsify and Mange-tout 68

900g Dover Sole Meunière (for two) and Triple Cooked Fat Chips 180

Grain-fed Angus Rib of Beef (for two), Sautéed Green Beans, Dauphinoise Potatoes, Wild Mushrooms and Pepper Sauce 175

PLEASE ASK ABOUT OUR SEASONAL SPECIALS

3-COURSE SET MENU

3 courses at 108 or 148 with wine flight

Salad Gourmande, Smoked Duck, Frisée Lettuce, Shallots, Green Beans, Hazelnuts, Foie Gras Shavings and Truffle Dressing

or

Mediterranean Fish Consommé, Zucchini and Capsicum

Rhug Estate Tenderloin of Pork, Prunes, Celeriac Purée and Whisky Sauce

or

Pavé of Salmon, Shellfish Velouté, Clams and Baby Gem Lettuce

Raspberry Mousse and White Chocolate Ice Cream

5-COURSE TASTING MENU

5 courses at 154 or 198 with wine flight

Tasting of Beetroot with Braeburn Apple, Aged Balsamic Dressing, St. Maure Goat's Cheese and Toasted Pine Kernels

H Forman's "London Cure" Smoked Salmon, Potato and Chive Salad, Honey Mustard Dressing, Caper Berries and Citrus Powder

Mediterranean Fish Consommé, Zucchini and Capsicum

Pan-Fried Halibut, Turnip Dauphinoise, Glazed Salsify and Mange-tout

or

Gressingham Duck Breast, Medley of Summer Vegetables, Root Vegetable Terrine and Cèpe Sauce

Warm Manjari Chocolate Tart with Mascarpone Cream and Crystallised Orange

(V) denotes vegetarian dish

Please inform our team if you have any special dietary requirements. Service charge and government tax apply.

EQUINOX