

Served 11:30am–3:30pm

TO SHARE

Charcuterie board Saucisson, cured ham, Brie de Meaux, Comté and Roquefort, wild-farmed flour seeded sourdough bread, grapes, celery and apple brandy chutney 789 kcal 32.00

Wild-farmed flour seeded sourdough bread Lescure salted butter (v) 129 kcal 6.50

STARTERS

Terrine de Campagne Grape mustard, wild-farmed flour seeded sourdough bread, Lescure butter 369 kcal 13.00

Whipped goat's cheese Roasted figs, pickled walnuts, wild rocket, thyme and lavender honey, croutons (v) 283 kcal 12.00

Baked red and golden beetroot Vegan fromage, hazelnut grémolade, marjoram (vg) 293 kcal 11.00

Smoked mackerel pâté Avruga caviar, shaved fennel, celery and red apple salad, rye toast, dill, burnt lemon 376 kcal 13.00

Potage – rustic vegetable soup Wild-farmed flour seeded sourdough bread, Lescure salted butter (v) 237 kcal 10.00

MAINS

Confit duck leg Haricot bean stew, carrot, Roscoff onion mirepoix, fines herbes 713 kcal 21.00

Pan-seared sea bass Fennel and potato gratin, lobster bisque, tarragon oil, monk's beard 518 kcal 22.00

Slow-braised lamb shoulder pithivier Sautéed rainbow chard, Bordelaise rosemary jus 798 kcal 24.00

Roasted Delica squash Puy lentil ragout, radicchio, spiced pumpkin seed granola (vg) 549 kcal 19.00

Roquefort salad Poached pear, quinoa, candied walnuts, chicory, frisée, Dijon vinaigrette 690 kcal 18.00

SIDES

French fries Grated Comté cheese, truffle oil, Maldon sea salt (v) 256 kcal 5.75

Charred tenderstem broccoli Flaked almonds, Espelette peppers (vg) 145 kcal 5.75

Lyonnais potatoes roasted in duck fat Sautéed shallot, aioli 274 kcal 5.75

DESSERTS

Dark chocolate and orange curd tart Mini chocolate macaron, gold dust (v) 425 kcal 7.50

Marie Antoinette passion fruit and raspberry macaron Jam, crème pâtissière (v) 212 kcal 7.50

Religieuse Choux pastry, chocolate crème mousseline and ganache (v) 280 kcal 7.00

Petits fours selection 3.50 each | 15.00 set

Lemon and blueberry beurre noisette financier, pistachio (v) 170 kcal

Dark chocolate and orange blossom tart, rose petals (v) 148 kcal

Raspberry and almond macaron, vanilla buttercream (v) 89 kcal

Passion fruit curd and saffron meringue hazelnut tart (v) 174 kcal

Rum and Madagascar vanilla canelés (v) 168 kcal

Please ask us about the allergens in our food

(vg) vegan | (v) vegetarian

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.



COCKTAILS

all 13.00

The Queen Victoria Oban Scotch, Beefeater 24, Earl Grey and honey syrup, Grand Marnier liqueur, lime juice

The Prince Albert Beefeater gin, Crème de Mûre, St Germain elderflower liqueur, lavender syrup, lemon juice, egg white

Negroni No. 1857 London dry gin, Campari, sweet vermouth, orange twist

The House Martini Choice of gin or vodka, dry vermouth, with an olive or a twist

Kensington Spritz Aperol, elderflower, Prosecco, soda, orange slice

The Drawing Room Old Fashioned Bourbon, demerara sugar, Angostura bitters, orange zest

The Velvet Sour Whiskey, lemon, honey, egg white, aromatic bitters

Cocktail of the month Please ask a member of staff for details

MOCKTAILS

all 7.00

The Amber Spritz Hibiscus, orange zest, sparkling aromatic bitters, Hibiscus water, rosemary

The Garden Tonic Seedlip Garden, cucumber, elderflower, fresh lime, tonic water

Blueberry Punch Apple and pomegranate juice, cinnamon syrup

BEERS AND CIDER

London Lager 6.00

Estrella Gluten-free 7.00

Portobello Pilsner 7.00

Orchard Pig Cider 7.50

COLD DRINKS

Homemade iced tea White peach and green tea / Iced mango and ginger green tea 4.00

Iced coffee Americano 2 kcal / Latte 151 kcal / Mocha 177 kcal 3.95

Juice Orange / Apple / Pomegranate / Grapefruit 4.00

Homemade lemonade 41 kcal 4.00

Sparkling pressé Elderflower and pomegranate / Elderflower 3.50

Coca-Cola / Diet Coke 2.50

Ginger beer 3.95

Life Water 330 ml / 750 ml 2.50 / 4.20

CHAMPAGNE

glass bottle

Champagne de Castellane Brut NV 12.00 55.00
Champagne, France

Laurent-Perrier La Cuvée Brut NV 18.00 95.00
Champagne, France

SPARKLING WINES

glass bottle

Bottega Poeti Prosecco Brut 9.50 45.00
DOC Glera, Veneto, Italy Green apple, pear, citrus

Silver Reign Rosé Pinot Noir 11.00 45.00
Kent, England Citrus, summer fruits

Chapel Down Brut 12.00 60.00
Chardonnay, Pinot Noir, Pinot Meunier, Kent, England Apple, citrus, strawberry

WHITE WINES

glass carafe bottle

Vinuva Pinot Grigio 9.00 22.00 34.00
Sicily, Italy Lemon, grapefruit, floral

Le Versant IGP d'Oc Chardonnay 10.00 28.00 43.00
Pays d'Oc, France Pineapple, honey, toast (vg)

Le Versant IGP d'Oc Viognier 11.00 29.00 45.00
Pays d'Oc, France Apricot, ginger, rose (vg)

Satellite Sauvignon Blanc 11.50 30.00 46.00
Marlborough, New Zealand Elderflower, citrus, passion fruit

Gerard Bertrand Heritage Picpoul 12.00 35.00 52.00
Picpoul de Pinet Occitanie, France Lemon, lime, herbs

ROSÉ WINES

glass carafe bottle

Gerard Bertrand Gris Blanc Rosé 10.00 24.00 35.00
Occitanie, France Red berries, fresh, elegant

Minuty M Rosé Grenache, Cinsault, Syrah 11.00 26.00 39.00
Côtes de Provence, France Refreshing, red fruit, white peach

RED WINES

glass carafe bottle

Tremito Nero d'avola Sicilia DOC 8.50 22.00 33.00
Sicily, Italy Ripe dark fruits, fig, spice

Le Versant IGP d'Oc Pinot Noir 9.50 27.00 40.00
Pays d'Oc, France Wild strawberry, red berries, smoky

Le Versant IGP d'Oc Merlot 10.00 28.00 42.00
Pays d'Oc, France Blackberry, black cherry, tobacco (vg)

Vivanco Rioja Crianza 11.00 29.00 45.00
Rioja, Spain Red cherry, plum, toasty finish

El Oscuro Mendoza Malbec 12.00 36.00 53.00
Mendoza, Argentina Plum, blackberry, chocolate

Glasses of wine are 175 ml
(125 ml are available upon request)

Carafes of wine are 500 ml

Bottles of wine are 750 ml

Glasses of Champagne
and Prosecco are 125 ml