

Served 11:30am–3:30pm

STARTERS**Minestrone** Haricot beans, orzo, carrots, celery, tomatoes, cavolo nero, toasted focaccia (v) 379 kcal 11.00**Octopus carpaccio** Sauce vierge, tomatoes, caper berries, olives, chilli flakes, lemon aioli 341 kcal 13.00**Prosciutto ham** Buffalo mozzarella, smoked almond, mint, pea shoots, lemon vinaigrette 393 kcal 12.00**Caramelised red onion tarte tatin** Vegan stracciatella, wild rocket, black olive tapenade (vg) 337 kcal 11.50**Dorset crab** Asparagus and St. Ewe's eggs frittata, shaved Gran Moravia cheese, mixed herbs 259 kcal 12.00**MAINS****Beetroot gnocchi** Whipped lemon ricotta, green peas, rocket, lovage pesto, toasted hazelnuts (v) 647 kcal 20.00 *E***Grilled chicken salad** Roasted pepper, Nocellara olives, lettuce, wild rocket, Pecorino, lemon oil 695 kcal 19.50**Baked aubergine and courgette caponata** Pine kernels, raisins, marinara sauce, fried basil (vg) 552 kcal 19.00 *E***Poached trout Niçoise salad** Green beans, plum tomatoes, olives, capers, rocket, free-range soft-boiled egg 576 kcal 22.00 *E***Lobster tortelloni** Butter-poached lobster tail, lobster bisque sauce, monk's beard, chervil 687 kcal 25.00**SIDES****Rosemary and extra virgin olive oil sourdough focaccia** Black olive tapenade (vg) 297 kcal 5.50**Skin-on French fries** Grated Parmesan cheese, truffle oil, fried basil 256 kcal 5.50**Sautéed green beans** Lemon and pine kernels, Maldon sea salt (vg) 90 kcal 5.50**Caprese salad** Buffalo mozzarella, heritage tomatoes, olive oil, balsamic glaze (v) 212 kcal 5.50**DESSERTS****“Shocking pink” raspberry and white chocolate mousse** Freeze-dried raspberries 436 kcal 7.50 *E***Tiramisu tartlet** Espresso-soaked savoiardi, mascarpone cream, cocoa dust (v) 394 kcal 7.50**Lemon panna cotta with almonds** Macerated strawberry, toasted almonds, mint cress 412 kcal 7.50**Hazelnut cremino gianduja** Chocolate hazelnut crèmeux, crispy praliné, golden leaf (v) 511 kcal 7.50**Petits fours selection** 3.75 each | 15.00 set

Lemon caprese, white chocolate, almond sponge (v) 170 kcal

Chocolate, salted caramel financier, hazelnut (v) 192 kcal

Tiramisu tartlet, espresso savoiardi, mascarpone cream (v) 124 kcal

Fruit tart, crème pâtissière, fresh fruit and berries (v) 174 kcal

Rum and Madagascar vanilla Canelés (v) 168 kcal

In celebration of the exhibition Schiaparelli: Fashion Becomes Art, our chefs have created dishes inspired by Elsa's bold creative spirit and her instinctive love of simple, flavour-rich Italian cooking.

Drawing on the magic she found in honest ingredients and expressive design, these dishes bring her imaginative world to the plate.

E Look for the icon to discover these special creations.

(vg) vegan | (v) vegetarian

If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergy champions.

We use a wide range of products containing nuts, peanuts, gluten, and other allergens. As such there may be traces of various allergens present across our product range. We'd love to tell you what's in our food to assist you with your 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

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

Non-Alcoholic Peach Bellini Fresh peach purée, lemon juice, sparkling water

BEERS AND CIDER

London Lager 6.00

Estrella 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 and lychee 3.50

Coca-Cola 2.50

Diet Coke 2.50

Ginger beer 3.95

Life Water 330 ml / 750 ml 2.50 / 4.20

SPARKLING WINES

glass bottle

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

Nyetimber Classic Cuvee Multi-Vintage 13.00 64.00
West Sussex & Hampshire, England
Honey, almonds, pastry, baked apples

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

WHITE WINES

glass carafe bottle

Vinuva Pinot Grigio 9.00 22.00 31.00
Sicily, Italy Lemon, grapefruit, floral

Les Eclaireurs – Muscadet Ô de Mer 10.50 23.00 32.00
France Lime, green apple, pear

Satellite Sauvignon Blanc 11.50 24.00 36.00
Marlborough, New Zealand Elderflower, citrus, passion fruit

Journey's End Haystack Chardonnay 12.00 25.00 40.00
South Africa Pear, green apple, citrus zest

La Chablisienne Petit Chablis Vibrant 15.00 32.00 50.00
Burgundy, France Apple, pear, peach

ROSÉ WINES

glass carafe bottle

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

Le Météore Rosé 2022 11.00 27.00 38.00
Languedoc-Roussillon, France Refreshing, red fruit, white peach

Minuty M Rosé Grenache, Cinsault, Syrah 14.00 31.00 48.00
Côtes de Provence, France Refreshing, red fruit, white peach

RED WINES

glass carafe bottle

Tremito Nero d'avola Sicilia DOC 8.50 20.00 30.00
Sicily, Italy Ripe dark fruits, fig, spice

Valdivieso Pinot Noir 10.50 23.00 32.00
Chile Morello cherry, raspberry

Les Faix Côtes de Blaye Rouge 11.00 24.00 35.00
Bordeaux, France Blackberry, blackcurrant

Le Versant IGP d'Oc Merlot 11.50 26.00 38.00
Pays d'Oc, France Blackberry, black cherry, tobacco (vg)

Domaine St Jacques Côtes du Rhône Rouge 13.00 28.00 42.00
France Blackcurrant and redcurrant