STARTERS

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

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*

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

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 crémeux, 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 DOC Glera, Veneto, Italy Green apple, pear, citrus	9.50	45.00
Nyetimber Classic Cuvee Multi-Vintage West Sussex & Hampshire, England Honey, almonds, pastry, baked apples	13.00	64.00

CHAMPAGNE

	glass	bottle
Champagne de Castellane Brut NV Champagne, France	12.00	55.00
Laurent-Perrier La Cuvée Brut NV Champagne, France	18.00	95.00

WHITE WINES

	glass	carafe	bottle
Vinuva Pinot Grigio Sicily, Italy Lemon, grapefruit, floral	9.00	22.00	31.00
Les Eclaireurs – Muscadet Ô de Mer France Lime, green apple, pear	10.50	23.00	32.00
Satellite Sauvignon Blanc Marlborough, New Zealand Elderflower, citrus, passion fruit	11.50	24.00	36.00
Journey's End Haystack Chardonnay South Africa Pear, green apple, citrus zest	12.00	25.00	40.00
La Chablisienne Petit Chablis Vibrant Burgundy, France Apple, pear, peach	15.00	32.00	50.00

ROSÉ WINES

	glass	carafe	bottle
Gerard Bertrand Gris Blanc Rosé Occitanie, France Red berries, fresh, elegant	10.00	24.00	35.00
Le Météore Rosé 2022 Languedoc-Roussillon, France Refreshing, red fruit, white peach	11.00	27.00	38.00
Minuty M Rosé Grenache, Cinsault, Syrah Côtes de Provence, France Refreshing, red fruit, white peach	14.00	31.00	48.00

RED WINES

	glass	carafe	bottle
Tremito Nero d'avola Sicilia DOC Sicily, Italy Ripe dark fruits, fig, spice	8.50	20.00	30.00
Valdivieso Pinot Noir Chile Morello cherry, raspberry	10.50	23.00	32.00
Les Faix Côtes de Blaye Rouge Bordeaux, France Blackberry, blackcurrant	11.00	24.00	35.00
Le Versant IGP d'Oc Merlot Pays d'Oc, France Blackberry, black cherry, tobacco (vg)	11.50	26.00	38.00
Domaine St Jacques Côtes du Rhône Rouge France Blackcurrant and redcurrant	13.00	28.00	42.00

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