



# Surf 'n' Turf Lunch

MONDAYS, TUESDAYS,  
WEDNESDAYS & THURSDAYS

## Thanksgiving Luncheon

FLUTE of RUINART BRUT CHAMPAGNE £15  
BOTTLE of RUINART BRUT CHAMPAGNE £68  
BOTTLE of RUINART BLANC DE BLANC CHAMPAGNE £88

### STARTERS

**Sweet Citrus  
Warm Smoked Salmon**  
with horseradish crème fraîche,  
baby potatoes and  
sweet mustard dressing with cranberry jellies  
£11.50

**White Crab Thermidor Soufflé**  
with melted white onions and  
lobster bisque sauce  
£19.50

**Jerusalem Artichoke Soup**  
with honey glazed ham,  
black cabbage pesto  
and truffle brioche bun  
£12.50

### MAINS

**Wild Mushroom Pappardelle**  
with Brussel sprouts, squash and  
walnut pesto, turnip top leaves and  
Parmesan sauce  
£25

**Roast Duck Breast**  
celeriac purée and button onions, maple bacon  
and wild mushrooms, caramelised quince with  
Burgundy red wine sauce  
£33

**Fillet of Hake**  
with leeks and confit potatoes,  
cauliflower and truffle sauce  
£27

### OUR SPECIALS

**6 pcs Irish Achill's Oysters**  
with shallot and  
Cabernet Sauvignon vinegar dressing  
£15

**Umai Modern Caviar**  
with crème fraîche and  
herb blinis  
30g £29 | 50g £48

**Half or Whole Native Lobster**  
with wild garlic butter,  
fennel and citrus salad  
£14/28

**Line Caught  
Wild Seabass Fillet**  
200g  
£17

**Surf & Turf  
Beef Fillet  
and Argentinian Red Prawns**  
£29

**Cornish  
Dover sole**  
350g  
£21

**Half Cumbrian Chicken**  
£15

**45-Day Aged  
Belted Galloway  
Rib-Eye 250g**  
£21

**Grilled Argentinian Red  
Prawns**  
3 pcs £9 | 6 pcs £17

**45-Day Aged  
Belted Galloway  
Fillet 200g**  
£22

**45-Day Aged  
Chateaubriand  
Blue-Grey 400g**  
£ 44.50 for two

to SHARE  
**45-Day Aged  
Côte De Boeuf  
Short Horn 600g**  
£39.50 for two

**Grilled Tomahawk 1.2kg**  
with Marmite and Guinness butter  
(2-3 people)  
£55

### SIDES

Smoked Bone Marrow £3  
Padrón Peppers with Herb Dressing £6.50  
Grilled Broccolini With Garlic and Parsley Dressing £8.50  
Truffle Creamed Potatoes £9.50  
Lightly Creamed Spinach Leaves with Nutmeg £8.50

Seared Foie Gras £9.50  
French Fries with Rosemary Seasoning £6.50  
Parmesan Creamed Polenta with Roasted Wild Cepe £9.50  
Extra Chunky Beef Fat Potato Chips £6.50  
Baby Gem Lettuce and Datterino Tomato Salad £5.50  
Truffle French Fries with Truffle Cream and Parmesan £10.50

### SAUCES

Chimichurri  
£2

Béarnaise  
£3

Peppercorn  
£3

Smoked Bone Marrow  
£3.50

Lemon Beurre Blanc  
£2

### PUDDINGS

**Chocolate Fondant**  
with salted caramel sauce, candied popcorn  
and clotted cream ice cream  
£10

**Sweet Potato Pie**  
with whipped vanilla cream and  
five spice caramel  
£10

**Hot Christmas Pudding**  
with quince jam and  
white chocolate brandy sauce  
£9







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### IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.

With this in mind..... we are delighted to offer these for you to  
enjoy at extraordinary value.

#### WHITE

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand £55  
2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France £68  
2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France £88

#### RED

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina £55  
2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £78  
2019, Pavillon de Leoville Poyferre, Bordeaux, France £89

#### MAGNUM

2023, Chablis 'Saint Martin', Domaine Laroche, Burgundy, France £125  
2019, 'Vigneto Bucerchiale' Chianti Rufina Riserva, Tuscany, Italy £145

### IAIN'S LIST BY THE GLASS

#### WHITE

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand £14  
2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France £16  
2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France £19

#### RED

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina £15  
2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £18  
2019, Pavillon de Leoville Poyferre, Bordeaux, France £19

All our wines are served in 175ml and are available in 125ml by request

### BEER BOTTLES

Noam Bavarian Lager, Berlin, Germany £6.50  
Menabrea Lager, Piedmont, Italy £6.50  
Le Château de Sassy Cider, Apple Brut, Normandy, France £6  
Timothy Taylor Bitter, Yorkshire, England £6.50

### RUINART CHAMPAGNE

NV, Ruinart Brut  
Champagne, France £68

NV, Ruinart Blanc de Blancs  
Champagne, France £88

NV, Ruinart Rosé  
Champagne, France £88

### RUINART CHAMPAGNE BY THE GLASS

NV, Ruinart Brut  
Champagne, France £15

NV, Ruinart Blanc de Blanc  
Champagne, France £19

NV, Ruinart Rosé  
Champagne, France £19

### COCKTAILS

CHEYNE ROSE  
Vodka, Rose Liqueur,  
Lychee Juice, Lemon Juice,  
Egg White & Bitter  
£9.50

ORANGE OLD FASHIONED  
with Glazed Cherries  
Bourbon, Fresh Orange,  
Bitters and Cherries  
£9.50

BLACKBERRY MARGARITA  
with Pink Lady Apple  
Tequila, Blackberry Purée,  
Fresh Apple, Lime Juice  
£9.50

### TEA'S, COFFEES AND HOMEMADE BAKED SCONES

Espresso £3.50 - Americano £4.50  
Cappuccino £4.75 - Flat White £4.75  
Latte £4.75 - Macchiato £4.50  
Teas, all £4.50

