



RESTAURANT · BAR · BRASSERIE

SUMMER DINING MENU

3 courses with a glass of Chandon Garden Spritz 39

Lunch: Mon – Fri 12pm – 4:30pm

Dinner: Mon - Thurs 5pm – 6:45pm then 9pm – 9:30pm | Friday 5pm – 6pm

Sunday 5pm – 9:30pm

CHANDON GARDEN SPRITZ

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4.5

STARTERS

Chilled Persian yoghurt soup, pomegranate, raisins, walnuts, barbari bread (v)
388kcal

Grilled mackerel, crème fraiche chive and smoked mackerel emulsion, spiced
beef tomato, crisp bread 510kcal

Confit duck wings, mushroom paté, warm lentil salad, tarragon mustard dressing
628kcal

MAINS

Burrata, broad bean pesto, peas, smoked cream, pane nero crisp,
basil oil (v) 673kcal

Pan-fried seabass, ratatouille, wilted rocket, lemon caper dressing
Parma ham crisp 430kcal

Lemon thyme chicken, artichoke & pumpkin seed pesto, roasted marrow, truffle
emulsion 619kcal

DESSERTS

Chocolate mousse, Griottine cherries, mascarpone (V) 477kcal

Vegan strawberry Eton mess, basil syrup (VE) 283kcal

Blueberry, buttermilk and polenta tart, elderflower custard 486kcal

SIDES 7

Chips, smoked paprika salt (ve) 506kcal

Rocket, fennel, shaved parmesan salad 321kcal

Tenderstem broccoli, soy, ginger, chilli (ve) 99kcal