

DOWNSTAIRS AT DELUXE

APPETISERS

APERITIF

PILAR

Bacardi heritage rum, Rinquinquin, pineapple syrup, lime, mint, soda
11

HARVEY WALLFLOWER

Grey Goose l'Orange, Pierre Ferrand dry curacao, Galliano
10

WALDORF MARTINI

Bathtub Old Tom gin, Cocchi di Torino vermouth, orange bitters
9

WHITE WINE

175ml / 375ml / 750ml

PINOT GRIGIO

SARTORI, ARCOLE
Italy, 2016
8 / 16 / 30

SAUVIGNON BLANC,
YEALANDS "LANDMADE",
New Zealand, 2017
9 / 17 / 32

GRUNER VELTLINER,
AM BERG, BERNHARD OTT
Austria, 2016
10 / 18 / 36

POUILLY FUISSÉ,
DOMAINE CORNIN,
Burgundy, 2015
12 / 23 / 45

RED WINE

175ml / 375ml / 750ml

RIOJA CRIANZA,
BODEGAS NAVAJAS,
Spain, 2013
6 / 13 / 26

FLEURIE,
LOUIS TETE,
Beaujolais, 2014
7 / 14 / 28

MALBEC 'ESTACION 1883',
TRAPICHE, MEDOZA,
Argentina, 2016
9 / 18 / 35

PINOT NOIR,
AUGUST KESSELER,
Germany, 2013
12 / 24 / 45

full wine list available

CRISPY GOATS CHEESE 8
roasted beetroot, walnut, watermelon

CAPRESE SALAD DELUXE 8
burrata, heritage tomatoes, balsamic, basil

CRISPY DUCK SALAD 9
watermelon, bean sprout, spring onion, sesame, cashew

BEEF CARPACCIO 9
pickled shallots, parmesan crisp

PAN FRIED SCALLOPS

parsnip purée, curry oil, golden raisins
12

FRITTO MISTO 10
tartar sauce, vietnamese dipping sauce

EYEMOUTH CRAB ON TOAST 9
sourdough, parsely, lemon

STEAMED EAST COAST MUSSELS 8.5
white wine & garlic broth

SMOKED HADDOCK CHOWDER 8
poached hen's egg

ENTRÉES

ARTICHOKE & TRUFFLE RAVIOLI 14
greated parmesan cheese

HERB ROASTED CHICKEN 19
sweetcorn, Alsace bacon & mushrooms

ROAST LOIN OF YORKSHIRE VENISON.... 22
grilled onion, chesnut crumb, blueberries

SHEPHERD'S PIE 12
Yorkshire lamb, creamed potato, buttered broccoli

MONKFISH & PRAWN CURRY

fragrant rice, riata, mango chutney
18

SOLE MEUNIÈRE 22
brown shrimp, capers, lemon, minted ratte potatoes

FISH & CHIPS 16
mushy peas, tartar sauce

ISLE OF GIGHA HALIBUT 20
truffled potato purée, mushrooms, red wine jus

ROAST ORGANIC SALMON 16
hollandaise, minted ratte potatoes

BROWN SHRIMP & SAMPHIRE RISOTTO.... 15
olive oil, lemon

All our beef is selected and hand cut by Donald Russell, Royal Warrant holder since 1984 and trusted supplier to H.M. The Queen

SIRLOIN

340g
28

RIB EYE

280g
26

FILLET

220g
30

CHATEAUBRIAND

500g
60

T-BONE

500g
36

CÔTE DE BOEUF

750g
55

STEAK FRITES

250g
18

SAUCES

BEARNAISE / PEPPERCORN /
CAFE DE PARIS/GARLIC BUTTER
2

VEGETABLES

THICK CUT CHIPS



FRENCH FRIES



MINTED RATTE POTATOES



MIXED LEAF SALAD



CREAMED SPINACH & NUTMEG



STEAMED GREENS, CHILI, OLIVE OIL



GLAZED CARROTS & CUMIN



CHESTNUT MUSHROOMS & GARLIC



CHOPPED AVOCADO & TOMATO

3.5

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL AND GIVEN TO OUR FOOD & BEVERAGE TEAM. THANK YOU.