

DOWNSTAIRS AT DELUXE

CAPRESE SALAD DELUXE

burrata, heritage tomato, balsamic, basil
£8

SMOKED SALMON CLASSIC

house pickles, egg, melba toast
£10

STEAMED MUSSELS

white wine & garlic broth
£8

PAN FRIED SCALLOPS

Doreen's black pudding, pea purée, jus
£14

CRISPY GOATS CHEESE

roasted beetroot, walnut, compressed
watermelon
£8

CRISPY DUCK SALAD

watermelon, beansprout, sesame, cashew
£9 / £15

ASPARAGUS & TRUFFLE

soft poached egg, hollandaise sauce
£10

EYEMOUTH CRAB ON TOAST

toasted sourdough, parsley, lemon
£10

BEEF CARPACCIO

pickled shallots, parmesan crisp
£10

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

340G SIRLOIN STEAK £28

280G RIB EYE STEAK £26

220G FILLET STEAK £30

500G CHATEAUBRIAND FOR TWO

£60

750G CÔTE DE BOEUF FOR TWO

£55

500G T-BONE STEAK £36

250G STEAK FRITES £18

BÉARNAISE / PEPPERCORN / CAFÉ DE PARIS / GARLIC BUTTER £2

MONKFISH & PRAWN CURRY

fragrant rice, raita, kachumba, pooris,
mango chutney
£20

CHORIZO BUTTERED CHICKEN

croquette, sprouting broccoli, jus
£17

ISLE OF GIGHA HALIBUT

sun-blushed tomato, mushroom duxelle,
basil & gruyere crust, chive butter sauce
£20

SHEPHERD'S PIE

Yorkshire lamb, creamed potato
£14

WILD MUSHROOM RISOTTO

parmesan crisp, arancini
£16

PEA & MINT RAVIOLI

crushed pea & parmesan
£14

SOLE MEUNIÈRE

brown shrimp, capers, beurre noisette
£20

ROAST SEA TROUT

baby leeks, cucumber char,
samphire hollandaise
£16

FISH & CHIPS

mushy peas, tartar sauce
£16

RUMP OF SPRING LAMB

crushed pea, mint, heritage carrot,
broad bean jus
£20

ACCOMPANIMENTS £3.5

Thick Cut Chips / Mixed Leaf Salad / Chestnut Mushrooms & Garlic

Steamed Greens & Chilli / French Fries / Glazed Carrots & Cumin / Minted Jersey Royal Potatoes

Creamed Spinach & Nutmeg / Chopped Avocado & Tomato / Truffle & Parmesan Fries (£4.5)

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.