

DOWNSTAIRS AT DELUXE

CRISPY GOATS CHEESE

roasted beetroot, walnut, watermelon

£8

BEEF CARPACCIO

pickled shallots, parmesan crisp

£9

CRISPY DUCK SALAD

watermelon, beansprout, sesame, cashew

£9

CAPRESE SALAD DELUXE

burrata, heritage tomato, balsamic, basil

£8

FRITTO MISTO

vietnamese & tartar dipping sauces

£10

PAN FRIED SCALLOPS

asparagus, garlic & chive butter sauce

£13

STEAMED MUSSELS

white wine & garlic broth

£8

EYEMOUTH CRAB ON TOAST

toasted sourdough, parsley, lemon

£9

SMOKED HADDOCK CHOWDER

poached hen's egg

£8

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*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

500G T-BONE STEAK £36

750G CÔTE DE BOEUF £55

250G STEAK FRITES £18

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

SHEPHERD'S PIE

Yorkshire lamb, buttered broccoli

£12

ARTICHOKE & TRUFFLE RAVIOLI

aged parmesan cheese

£14

FISH & CHIPS

mushy peas, tartar sauce

£16

HERB ROASTED CHICKEN

sweetcorn, Alsace bacon, mushrooms

£19

SHRIMP & SAMPHIRE RISOTTO

olive oil, lemon

£15

ROAST ORGANIC SALMON

minted ratte potatoes, hollandaise

£16

ROAST LOIN OF VENISON

grilled onion, chestnut crumb, blueberries

£22

SOLE MEUNIÈRE

brown shrimp, capers

£22

ISLE OF GIGHA HALIBUT

pomme purée, mushrooms, red wine jus

£20

MONKFISH & PRAWN CURRY

fragrant rice, raita, mango chutney

£18

ACCOMPANIMENTS £3.5

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

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

Creamed Spinach & Nutmeg / Chopped Avocado & Tomato

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.