

DOWNSTAIRS AT DELUXE

FRITTO MISTO

served with dipping sauces
£12

CRISPY GOATS CHEESE

beetroot, watermelon,
toasted walnuts
£8

PAN FRIED SCALLOPS

artichoke purée, crispy pancetta,
Beurre noisette
£14

LINDISFARNE OYSTERS

with or without caviar
Market Price

TUNA TARTARE

squid ink rice cracker, seaweed, yuzu
£12

CRISPY DUCK SALAD

pomegranate, beansprout, sesame, cashew
£9/15

SHETLAND MUSSELS

coconut milk, chilli, lemongrass
£8

CHICKEN LIVER PARFAIT

plum chutney, truffle butter,
toasted brioche
£8

SMOKED VENISON

celeriac remoulade, apple, hazelnut
£9

*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 £20

BÉARNAISE / PEPPERCORN / CAFÉ DE PARIS / GARLIC BUTTER £2.50

MONKFISH & PRAWN CURRY

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

BREAST OF GUINEA FOWL

celeriac, Alsace bacon
£17

FILLET OF SEA TROUT

oyster mushrooms, watercress puree,
red wine jus
£20

TRUFFLE & PARMESAN RISOTTO

parmesan crisp, arancini
£16

WILD MUSHROOM RAVIOLI

toasted pine nuts, parmesan
£14

DELUXE FILLET BURGER

house relish, onion rings, streaky bacon,
comté, french fries
£16

POACHED SMOKED HADDOCK

buttered spinach, soft poached egg,
hollandaise sauce
£20

TRADITIONAL FISH & CHIPS

mushy peas, tartar sauce
£16

DAUBE OF BEEF

braised in local ale & roast salsify
£20

ACCOMPANIMENTS £4

Thick Cut Chips / Pomme Puree / French Fries / Truffle & Pecarino Fries (£5)

Mixed Leaf Salad / Steamed Greens & Chilli / Peas & Bacon

Onion Rings / Chestnut Mushrooms & Garlic / Rocket & Parmesan Salad

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.