

SOUPS	
Watercress veloute black olive tapenade toast   blue stilton	8
Tomato herb infusion   lime cream	7
STARTERS	
Seared scallops saffron risotto   herb oil   samphire   sesame tuile	16
Rabbit sausage roll pickled vegetables  puff pastry   prunes and ginger sauce	14
Braised beef short rib butternut squash puree  whole grain mustard   pickled onion	14
Cornish crab avocado and coriander   slow cooked egg   crème fraiche	13
Kent rosary ash goat cheese roasted Heritage beetroot   pomegranate molasses pickled walnut	12
MEAT	
Pan-fried lamb cutlet & braised neck	25
fondant potato   aubergine puree   caper jus	
Roasted maize fed chicken Black trumpet   charred shallot puree	22
baby carrots  Tender Broccoli	
GRILL	
Fillet steak	25
	35
Rib eye steak	32
Flat iron steak	30
All our steaks are served with	
Grilled tomato   flat mushroom  hand cut chips choice of Béarnaise or peppercorn sauce	

#### FISH

<b>Dover sole</b> grilled or pan-fried   tartare sauce or lemon butter sauc	39 e
King prawn lilli bulb   spiced coconut sauce   basmati rice	26
<b>Teriyaki salmon</b> sticky rice   steamed bok choi	24
Beer battered cod hand cut chips   mushy peas tartar sauce	22
<b>Sea bass</b> smoked Butter bean puree   chorizo   quinoa brown shrimp jus	21
SIDES	
Fine green beans	6

6
6
5
4
4
4

## DESSERTS

English Cheese board dried fruit bread   quince   Somerset brie stilton   mature cheddar	10
Clementine and milk chocolate sphere	9
Chocolate mille feuille	7
salted caramel ice cream	

Leek and king oyster mushroom pie leeks | savoury pastry | quail egg | button onions

VEGETARIAN

17

Join us at Podium Restaurant for our daily promotions

Sunday Roast three course

£27 per person

Please ask our team members for more details.

**Crème brûlée with apricot compote** White chocolate and macadamia cookies

**Exotic fruit Eton mess** 

7

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7

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager. All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill, this amount will be distributed to your servers.



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# **CHAMPAGNE & SPARKLING WINE**

<b>BEERS &amp;</b>	CIDER
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	125ml	750ml
Prosecco   Fantinel	8	39
Pommery Brut Royal   NV	14	65
Pommery Apanage Rosé	17	79
Veuve Clicquot Brut   NV		75
Laurent Perrier Rosé   NV		115
WHITE WINE		
	175ml	750ml
<b>Chenin Blanc   Kleine Zalze</b> South Africa	7	23
<b>Pinot Grigio-Solstice</b> Italy	8	27
Chardonnay   La Campagne France	8.5	30
<b>Chardonnay   The Pick</b> Australia		32
<b>Sauvignon Blanc   Villa Maria</b> New Zealand	9.5	37
RED WINE		
	175ml	750ml
Cabernet Sauvignon   La Campagne France	7	23
<b>Nederburg The Manor Shiraz</b> South Africa	8	27
<b>Chianti Riserva   Piccini</b> Italy		30
Malbrontes Malbec Torrontes Argentina	9	32

Peroni	330 ml	6
Heineken	330 ml	6
Meantime	330 ml	6
Sol	330 ml	6
Stella Artois	330 ml	6
Estrella	330 ml	6
Magners Irish Cider	330 ml	6

# **SOFT DRINKS & JUICES**

Coca Cola	330 ml	4.5
Diet Coca Cola	330 ml	4.5
Fruit juice	250 ml	4.5
orange   apple   cranberry		
mango   tomato   pineapple		

## **SPIRITS**

Belvedere Vodka	50 ml	11
Hendrick's Gin	50 ml	10
Johnny Walker Red	50 ml	9
Amaretto Disaronno	50 ml	7.5

**HOT BEVERAGES** 

Espresso	4.5
Cafe Americano	5
Cafe latte	5
Cappuccino	5
Hot chocolate	5

6

9.5	37	Twinings loose leaf tea
175ml	750ml	
7.5	29	
	175ml	175ml 750ml

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