



STARTERS

- 50 **Bread**
Served with butter (sharing)
- 368 **Charcuterie**
Ibérico shoulder, grape chutney, pickle, grilled toast, duck breast, salami, pancetta, pork rillettes (sharing)
- 140 **Ricotta**
House Ricotta, heritage tomatoes, dried English herbs, red pepper relish (sharing)
- 138 **Grains**
Spelt & quinoa salad, roasted sprouts, avocado, cos lettuce (sharing)

- 128 **Soup**
Homemade soup of the day
- 148 **Greens**
Pickled seasonal vegetables, parsley & egg mayonnaise, soda bread scones
- 188 **Crab**
Crab meat, cherry tomato gazpacho, infused with gin, dried black olives
- 158 **Salmon**
House hot smoked salmon, yoghurt & cucumber, smoked potato
- 178 **Scallops**
Roast scallops, curry & piccalilli
- 148 **Carrots**
Roasted heritage carrot salad, frisée, spiced ham hock
- 178 **Mackerel**
Pickled mackerel, apple & celeriac slaw, mâche & hazelnuts

SIGNATURES

- 198/298 **Fish Pie**
Cod, haddock, mussel, leek, cider, parsley crust
- 198/298 **Shepherd's Pie**
Lamb, onions, Worcestershire sauce
- 198/298 **British Charter Pie**
Braised chicken, oyster mushrooms, puff pastry

- 228 **Burger**
Beef, shallot butter, sour onions, dill pickles
- 162 **Risotto**
Curried carrot risotto, fermented carrots, almond nut butter
- 130 **Macaroni**
Tom Aikens' macaroni cheese
Add - Lobster +120, Truffle +185, Ibérico ham +150, Braised beef +70

FROM THE SEA

- 218/388 **Mussels**
Steamed mussels with malt beer, shallots, bacon & English mustard, big chips

- 258 **Cod**
Baked cod, barley & spelt, grated cauliflower
- 235 **Salmon**
Salmon & trout fish cakes, spinach, parsley & mustard sauce
- 188 **Pollock**
Deep fried pollock, big chips, crushed peas

SET LUNCH

Starting at 138

Monday to Friday from
12:00pm to 2:30pmNew set lunch by Tom Aikens
on 1/f Botanicals Bar
and 2/f Kitchen.

BRUNCH

Starting at 598

Every weekend
Alfresco and indoor diningIncluding free-flowing Moët & Chandon
Rosé Impérial, Bloody Mary, bottled beer,
cider, wines, and selected beverages.

BOTANICALS BAR

A friendly, welcoming, and
accommodating space for casual
meetings and get-togethers.Perfect for daytime coffee,
sundown bites with views of
bustling Wan Chai, and carefree
exotic evening tipples.

FROM THE FARM

598 **Beef**
Braised short ribs on the bone, marmite, melting marrow, crisp shallot (sharing)

228 **Pork**
Honey mustard glazed pork cheeks & belly, colcannon mash, pease pudding

218 **Ox**
Braised ox cheek, red wine, crushed peas, linguine

328 **Lamb**
Parsley & English mustard lamb rack, roast root vegetables

GRILL

1,180 **Tomahawk**
1kg Dry-aged Tomahawk steak (sharing)

688 **Sirloin**
800g Home-smoked USDA sirloin steak (sharing)

398 **Ibérico**
450g Ibérico pork rack

Your choice of sauce: Shallot red wine Bordelaise, Armagnac green peppercorn, Béarnaise, Horseradish, Sherry vinegar, Red wine sauce

398 **Fillet**
250g Black Angus fillet steak

SIDES

45 **2 Fried eggs**

55 **Chantenay carrots with lemon & tarragon**

45 **Grain mustard mash**

65 **Big chips**

55 **Crisp fried onion rings**

65 **Cauliflower cheese**

65 **Green beans with shallots & bacon**

55 **Cherry tomato & orange salad**

50 **Crushed peas**

60 **Baby spinach & Parmesan salad**

SWEETS

145 **Alaska**
Baked Alaska, sponge cake, ice-cream, rum (sharing)

110 **Cake**
Roasted pineapple upside down cake, pineapple sorbets (sharing)

90 **Mousse**
Chocolate & peanut butter mousse cake, salted peanut ice-cream

85 **Snow Eggs**
Mrs Beeton's snow eggs, honeycomb, blackcurrants

90 **Ganache**
Smoked chocolate ganache, whiskey

75 **Meringue**
Eton mess, whipped cream, meringue, mixed berries

75 **Pudding**
Sticky toffee pudding, toffee sauce, date ice-cream

90 **Millefeuille**
Blackberry & caramel Millefeuille

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