

DINING ROOM



MONDAY - FRIDAY
BREAKFAST 8:00AM - 11:30PM
LUNCH 11:30AM - 2:30PM

DAILY
AFTERNOON TEA 2:00PM - 4:00PM
DINNER 5:00PM - 10:00PM

SATURDAY AND SUNDAY
BRUNCH 9AM - 3PM

DINNER

SEAFOOD

- Cape Cod Oysters with cocktail sauce and mignonette 22.
- Marinated Scallop with dill, lime and fermented radish 22.
- Chilled Boston Lobster with shaved melon and cucumber 30.

STARTER

- Loch Duart Salmon with cucumber, gin and horseradish 22.
- Steak Tartare with bone marrow and mushroom 21.
- Castelfranco Salad with buttermilk, celery and fennel 17.
- Foie Gras Parfait with seville orange and toasted brioche 18.
- Spring Risotto with asparagus and ramps 21.
- Lioni Burrata with broad bean, black garlic and lemon 18.

MAIN

- Atlantic Halibut with coco bean, green olive and violet artichoke 39.
- Striped Sea Bass with asparagus, clam chowder and braised leek 36.
- Berkshire Pork Chop with cabbage, chanterelles and sauce Robert 35.
- Gnocchi Parisienne with maitake mushroom and pickled cauliflower 29.
- Lobster Bucatini with tomato concasse, spring onion and breadcrumb 30.

ROAST

- Beef Wellington with red wine sauce and crispy yukon potato 40.
- Dover Sole Meunière with butter, lemon and parsley MP.
- Miso Roasted Chicken with spring vegetables 35.
- Devilled Prime Rib with bone marrow sauce 41.

SIDE

- Triple Cooked Chips 8.
- Crisp Green Salad with avocado dressing and hazelnut 9.
- Chilled Asparagus with dill cultured cream 9.
- Steamed Seasonal Greens 9.

<p>PRE-THEATER 5pm-7pm daily Three Course 50.</p>	<p>FIRST COURSE choice of Castelfranco Salad Lioni Burrata</p>	<p>SECOND COURSE choice of Atlantic Cod Gnocchi Parisienne</p>	<p>THIRD COURSE choice of Eton Mess Sticky Pudding</p>
--	---	---	---