



PALL MALL

G R A Z I N G

Carlingford rock oysters (natural)	2.75 each
Smoked almonds & olives	5.00
British artisan charcuterie, cornichons	14.75
Pea and gorgonzola arancini	7.50
Cumberland sausage roll	8.75
Russian Oscietra 30g / 50g	80/130

A U T U M N M E N U

	Starter	Main
Truffled lobster and Charlotte potato salad, crispy pancetta, boiled quail's eggs and tarragon	21.75	
Woodland mushroom & leek vol au vent	9.75	
Sauteed octopus & chorizo, fennel, capers, smoked paprika	12.75	
Roasted butternut squash, charred sweetcorn, red pepper and lime salsa, crumbled feta (<i>optional vegan</i>)	8.75	17.50
Smoked mackerel, tomato, cucumber and cumin raita, pita crisps	12.75	
Steak tartare	12.25	24.50
Scotch Burford Brown egg, Macsween haggis	8.75	
Penne of venison haunch ragu, sour cherries & chocolate	12.75	25.50
Superfood salad (<i>vegan</i>)	10.75	21.50
Croque Monsieur (<i>available until 5pm</i>)		11.75
Plant based burger, lettuce, red onion, tomato and gherkin, battered onion rings (<i>optional vegan</i>)		14.75
Roasted fillet of cod, braised haricot beans, clams and chorizo		24.25
Chargrilled monkfish tail (on the bone), baked Italian aubergine & caponata		26.75
Roast redleg partridge, creamed organic spelt & haggis, buttered brussels sprouts (<i>may contain shot</i>)		24.75
8oz beef burger, cheese, pancetta, onion rings (<i>minimum cooking temperature medium</i>)		14.75
45-day dry-aged rib eye steak (350g)		36.75
40-day dry-aged Galician rib eye steak (350g)		49.75
<i>Steaks served with triple-cooked chips, chimichurri & bearnaise sauce</i>		
45-day dry-aged White Park porterhouse (1kg for 2 to share), roasted green pepper stuffed with creamed sweetcorn, smoked bacon and chilli		78.00

S I D E S

Gem hearts & vinaigrette	5.50	Mashed potatoes	4.00
Steamed tenderstem broccoli	4.50	Pommes allumettes	4.50
Chervil buttered heritage carrots	4.00	Triple-cooked chips	4.50

V E G E T A R I A N M E N U

	Starter	Main
Tomato cucumber and cumin raita, pita crisps	6.50	
Wild mushroom and leek vol au vent	9.75	
Superfood salad (vegan)	10.75	21.50
Woodland mushrooms on toast, poached Burford Brown egg	9.75	19.50
Roasted butternut squash, charred sweetcorn red pepper and lime salsa, crumbled feta (optional vegan)	8.75	17.50
Baked Italian aubergine, chargrilled London halloumi, caponata	8.75	17.50
Plant-based burger, lettuce, red onion, tomato and gherkin, battered onion rings		14.75

S w e e t

Churros, poached Williams pear, hot chocolate sauce, crème chantilly	7.50
Roasted figs, goat's cheese, honey and rosemary ice cream, candied walnuts, pomegranate molasses	8.00
67 ice cream snickers	7.50
Sticky date pudding, salted toffee sauce, clotted cream	7.50
Hand-made ice creams and sorbets, almond wafers	7.50

C H E E S E

Farmhouse cheeses 120g	14.75
<i>Please choose four from our selection of British & European:</i>	
British: Pennard Ridge, Mossfield Organic, Wigmore, Stichelton	
European: Schlossberger, Selles Sur Cher, Brillat Savarin, Picos Blue	
Welsh rarebit	6.00

S P A R K L I N G W I N E S B Y T H E G L A S S

F R A N C E - C H A M P A G N E

Charles Heidsieck, Brut R�serve	NV	9.00
Hatt et Soner, Grande Cuv�e, Ros�	NV	16.00
Krug, Grande Cuv�e, 168 �me �dition, Brut	NV	38.50
Dom P�rignon, Brut	2008	35.50
Veuve Fourny & Fils, Cuve�e 'R', Extra Brut	NV	11.50

A U S T R A L I A - T A S M A N I A

Arras Brut Elite Cuvee, House of Arras	NV	7.00
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S O U T H A F R I C A - W E S T E R N C A P E

Charles Fox, Reserve, Brut	NV	7.00
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