## DINNER

Champagne Butter Sauce 306 kcal

| ASPARAGUS   |             | CAVIAR   |             |
|---|-------------|--|-------------|
| Pea and Asparagus Soup<br>74 kcal   | 9.75        | Served from the trolley with Blinis, Baked New Potatoes and Scrambled Eggs made table side. 287 kcal |             |
| Cold Asparagus with Vinaigrette   | 18.50       | Priced by the gram. Minimum 10 grams per table.  |             |
| 258 kcal<br>Steamed Asparagus with Hollandaise  | 18.50       | Siberian Sturgeon 1.1 kcal<br>Briny, hazelnut, lobster   | 2.50        |
| <sup>277 kcal</sup><br>Fried Duck Egg with Asparagus, Cockles   | 25.50       | Golden Oscietra 1.1 kcal<br>Lobster, hazelnut, cream   | 3.90        |
| and Cobble Lane 'Nduja 478 kcal<br>Asparagus and Spring Vegetable Risotto   | 20.50/28.75 | Beluga 000 1.1 kcal<br>Walnut, butter, ripe  | 9.50        |
| with Wild Garlic 415/623 kcal   | CTAD        | TEDS   |             |
| STARTERS  |             |  |             |
| Piccadilly Smoked Salmon<br>with Soda Bread 567/795 kcal  | 19.50/27.95 | Carlingford Lough Oyster<br>48 kcal  | 4.25/each   |
| Raw Cornish Mackerel and Caviar Tacos<br>58/116 kcal  | 21.50       | Portland Dressed Crab<br>516 kcal  | 28.50       |
| Welsh/Buck or Elegant Rarebit<br>501/686/648 kcal   | 10.25/11.25 | Cumbrian Beef Steak Tartare<br>558/636 kcal  | 16.50/23.75 |
| MEAT  |             | VEGETARIAN   |             |
| Beef Wellington, Dauphinoise Potatoes,<br>Green Beans and Peppercorn Sauce 1914 kcal<br>For 2 people, flambé at the table | 98.50       | Heritage Carrot and Charred Broccoli<br>Salad with Red Pepper Hummus<br>281/375 kcal                 | 14.50/19.75 |
| Native Breed Cumbrian Rib Eye<br>with Chips and Béarnaise 900 kcal  | 48.50       | Spinach Gnocchi with Spring Vegetables and Parmesan Cream 1076 kcal                                  | 18.50       |
| Saddleback Pork Ragout Gnocchi<br>with Apple and Celeriac 463 kcal  | 27.50       | Smoked Tofu and Rainbow Chard  Dumplings with Woodland Mushroom  Dashi 316/483 kcal                  | 14.75/21.75 |
| Gatelands Farm Calves' Liver<br>with Onions and Sugar Pit Bacon 767 kcal  | 28.50       |  |             |
| Grilled Chicken and Asparagus Salad with<br>Smoked Ceasar Dressing 773 kcal   | 27.50       |  |             |
| FISH  |             | SIDES  |             |
| Lobster Spaghetti, Artichokes<br>and Lemon Verbena 1656 kcal  | 75.50       | Honey and Thyme Roasted Heritage Carrots 6.50  |             |
| For 2 people, flambé at the table   |             | London Lettuce   | 6.50        |
| Dover Sole à la Meunière 660 kcal   | 62.50       | <sup>7 kcal</sup><br>Potatoes: Chipped, Mashed, Boiled   | 6.50        |
| Fish on the Bone for one with Seaweed Béarnaise Sauce 711 kcal  | 42.50       | 381/493/381 kcal<br>Steamed Spinach with Nutmeg  | 6.50        |
| Fish of the Day with Ginger and Chilli Thai<br>Broth 324 kcal   | 37.50       | 36 kcal<br>Peas and Leeks  | 6.50        |
| Monkfish with St Austell Bay Mussels and  | 38.50       | 157 kcal   |             |

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N - Contains Nuts