

## The Summer Menu at The Lanesborough Grill

NV Laurent-Perrier, La Cuvée 125ml 25

NV Laurent-Perrier, Cuvée Rosé 125ml 29

### Starters

Coronation crab 28

Sea bream carpaccio, pine nut, lemon, buttermilk 27

Hand-cut veal tartare, globe artichoke, summer truffle 26

Aged Cheddar soufflé, spring vegetable and herb broth, Ogglesfield cheese (v) 24

Native lobster ravioli, yuzu, Thai basil, lime 29

### Local shores

Marinated Cornish mackerel, Jersey Royals, smoked cod's roe 26

Market fish of the day market price

### Grill

Dover sole cooked on the bone, grilled or in brown butter 65

Dry aged rib-eye, Café de Paris butter 56

English sirloin, oxtail and bone marrow 52

### Mains

The Lanesborough beef Wellington for two 115

Scottish halibut, brioche crust, cockle and bacon chowder 48

Smoked ricotta agnolotti, lemon verbena, peas and broad beans (v) 38

Roast Sutton Hoo chicken, truffled potato salad, bread sauce 44

### Table fayre

Whipped ricotta, peach, Isle of Wight tomatoes 9

Cornish mid potatoes, mint and sunflower seed pesto 9

Hash brown potatoes, Rachel cheese 9

v - vegetarian

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus.

## Desserts

|                                                              |    |
|--------------------------------------------------------------|----|
| Strawberry and lemon trifle                                  | 18 |
| Rhubarb tartlet, vanilla Grand Marnier cream, rhubarb sorbet | 17 |
| Lemon tart, citrus marmalade, yogurt sorbet                  | 17 |
| Apple & blackberry crumble soufflé, green apple sorbet       | 18 |
| “Irish coffee”, hazelnut choux bun                           | 17 |
| Selection of British cheeses from the trolley                | 27 |
| <br>                                                         |    |
| A selection of coffee and tea                                | 9  |

We are proud to offer B Corp certified illy coffee and all our tea blends are ethically sourced and fairly traded.

|                       |     |
|-----------------------|-----|
| Wine pairing          | 60  |
| Fine wine pairing     | 120 |
| Non-alcoholic pairing | 45  |



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

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Please note some of the cheeses served are unpasteurised.

**OETKER HOTELS**

Masterpiece Collection