

## The Summer Menu at The Lanesborough Grill

Laurent-Perrier, La Cuvée 125ml	25
Laurent-Perrier, Cuvée Rosé 125ml	29

### Starters

Coronation crab	28
Roast Orkney scallop, black trompettes, delica pumpkin, hazelnut	26
Sea bream carpaccio, pine nut, lemon, buttermilk	27
Hand-cut veal tartare, globe artichoke, summer truffle	26
Oggleshiold cheese soufflé, spring vegetable and herb broth (v)	24
Native lobster ravioli, yuzu, fennel, lime	29

### Local shores

Cured salmon, 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
Raspberry soufflé, peach compote, peach and verbena sorbet	18
“Irish coffee”, hazelnut choux bun	17
Selection of British cheeses from the trolley	27
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.

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Please note some of the cheeses served are unpasteurised.

**OETKER HOTELS**

Masterpiece Collection