

podium
RESTAURANT & BAR

À La Carte Menu

QUICK & TASTY

Omelette Fries	17
<i>Choose 2 fillings (Tomato, Ham, Onion, Cheese)</i>	
<i>Additional £1 per filling</i>	
Beef Pastrami on Rye Bread	17
<i>Pickled Red Cabbage Thousand Island Dressing</i>	
<i>Gruyere Cheese</i>	
Thai Style Fish Cakes	14
<i>Sweet Chilli Yoghurt Lime and Mix Leaves Salad</i>	
Halloumi Chips	9
<i>Sweet Chilli Yoghurt</i>	

SOUP

Cauliflower Soup	10
<i>Blue Cheese Stuffed Profiteroles Cauliflower</i>	
<i>Couscous Toasted Almonds</i>	
Roasted Butternut & Coconut Soup	10
<i>Pine Nuts Sumac Ravioli</i>	
Cullen Skink style Haddock Soup	10
<i>Edamame Beans Sourdough Crouton</i>	

STARTERS

Scottish Hand Dived Scallops	21
<i>Roasted Salsify Pickled Onion Shellfish Bisque</i>	
Charred Octopus	19
<i>Romesco Sauce Wasabi Mayo</i>	
Beef Cheek	16
<i>Sweet Potato Garlic & Paprika Crisp Bread</i>	
Rabbit & Bacon Terrine	14
<i>Chestnut Puree Blackcurrant Gel</i>	
Heritage Beetroot	13
<i>Goat's Cheese Curd</i>	
Quinoa & Pine Nut Salad	12
<i>Caramelised Figs Roasted Squash</i>	

MEAT

Red Wine Marinated Venison Tenderloin	30
<i>Shoulder Croquette Beets and Hasselback Potato</i>	
Baby Chicken	28
<i>Moroccan style Couscous Harissa Yoghurt</i>	
Pan Fried Duck Breast	28
<i>Confit Leg Spring Roll Heritage Carrot Parsnip Puree</i>	

GRILL

Beef Fillet Steak 160g approx.	39
Rib Eye Steak 225g approx.	38
<i>Both steaks are served with:</i>	
<i>Portobello Mushroom Gratin Sun Blushed Plum Tomato </i>	
<i>Triple Cooked Chips & a choice of Béarnaise</i>	
<i>or Peppercorn Sauce</i>	

VEGETARIAN

Roasted Cauliflower Steak	19
<i>Purple Potato Spiced Peas Almond Sauce</i>	
Leek & Mushroom Risotto	19
<i>Artichokes Pickled Baby Onion</i>	
Vegetarian Burger	19
<i>Beef Tomato Caramelised Onions Portobello Mushroom </i>	
<i>Chickpea Patty Beetroot Bun</i>	
<i>Add Vegetarian Cheese</i>	2

FISH

Dover Sole	46
<i>Grilled Meunière</i>	
Glazed Teriyaki Salmon	30
<i>Pak Choi Coconut Rice Miso Broth</i>	
Pan Fried Cod	28
<i>Broccoli Puree Soya Beans </i>	
<i>Pancetta Lardons Beurre Blanc Sauce</i>	
Massaman Seafood Curry	25
<i>Parmentier Potato Toasted Almonds Tempura Samphire</i>	
Battered Fillet of Haddock	24
<i>Marrowfat Peas Tartare Sauce Chips</i>	

SIDES

Triple Cooked Hand Cut Chips	7
Mash Potatoes 	7
Sweet Potato Fries/French Fries 	7
Basmati Rice 	7
Cauliflower Gratin 	7
Spinach Creamed or Steamed 	7
Seasonal Vegetables	7

DESSERTS

Cheese Board	14
<i>Godminster Cheddar Ashlynn Blacksticks Blue</i>	
<i>Ossau-Iraty Biscuit Grapes Apricot Celery Chutney</i>	
Winter Forest	11
<i>Chambord Liquor Chocolate Mousse Raspberry Puree</i>	
Fig & Vanilla Parfait	11
<i>Caramelised Walnut</i>	
Mascarpone, Coffee & Chocolate Bar	11
Crème Brulee	11
<i>Citrus Compote White Chocolate Cookie</i>	
Chocolate & Passion Tart	11
<i>Vanilla Ice Cream</i>	

 Vegetarian

For those with special dietary requirements or allergies who may wish to know more about the ingredients used, please ask for the manager.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. This amount will be distributed to your servers.

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Drinks

CHAMPAGNE & SPARKLING WINE

	125ml	750ml
Prosecco Bolla	10	45
BLÅ Sparkling Tea (Non-alcoholic)		55
Pommery Brut Royal / NV	15	79
Pommery Rosé	18	85
Veuve Clicquot Brut / NV		99
Bollinger Rosé / NV		119
Pommery Blanc de Blancs / NV		129

WHITE WINE

	175ml	750ml
Chenin Blanc <i>Cullinan View</i> / South Africa	8	25
Pinot Grigio-Solstice <i>Italy</i>	9	30
Chardonnay <i>The Pick</i> / Australia	10	35
Riesling - Vidal <i>New Zealand</i>	11	45
Sauvignon Blanc <i>Villa Maria</i> / New Zealand	12	46
Chablis <i>Lamblin and Fils</i> / France		54

RED WINE

	175ml	750ml
Shiraz <i>The Pick</i> / Australia	8	25
Cabernet Sauvignon <i>The Manor</i> / South Africa	9	30
Passo Sarda Rosso <i>Sardinia</i> / Italy	10	38
Merlot <i>Luis Felipe Edwards</i> / Chile	11	40
Malbec <i>San Juan</i> / Argentina		45
Dom Bella Touriga National <i>Portugal</i>		65

ROSÉ WINE

	175ml	750ml
White Zinfandel Rose <i>USA</i>	8	30
Château La Gordonne <i>France</i>	10	34

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BEERS, ALES & CIDER

Brewdog Punk IPA N RB 5%	330ml	7.5
Meantime Lager 5%	330ml	6.5
London Pride 4.3%	330ml	6.5
Peroni 5.2%	330ml	6.5
Heineken 5%	330ml	6.5
Corona 4.5%	330ml	6
Magners Irish Cider 4.5%	330ml	6
Heineken 0% (Non-alcoholic)	330ml	5.5

SOFT DRINKS & JUICES

Coca-Cola	330ml	4.5
Diet Coca-Cola	330ml	4.5
Coca-Cola Zero	330ml	4.5
Fruit Juice <i>Orange</i> / <i>Apple</i> / <i>Cranberry</i> / <i>Mango</i> / <i>Tomato</i> / <i>Pineapple</i>	250ml	4.5

GIN & VODKA

Beefeater 40.0%	50ml	8
Hendrick's 41.4%	50ml	10
The Botanist 46.0%	50ml	11
London No. 1 47.0%	50ml	11
Plymouth Gin 41.2%	50ml	12
Monkey 47 47.0%	50ml	15
Absolut / Absolut Citron 40.0%	50ml	8
Ciroc 40.0%	50ml	10
Belvedere 40.0%	50ml	12

MIXERS - FRANKLIN & SON'S

Indian Tonic Water	4.5
Elderflower Tonic Water with Cucumber	4.5
Wild Strawberry and Scottish Raspberry with cracked Black Pepper	4.5

HOT BEVERAGES

Espresso	4.5
Caffé Americano	5
Cappuccino	5
Hot Chocolate	5
Caffé Latte	5.5
Hope & Glory Loose Leaf Tea	6

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