

OPENING TIMES FOR LUNCH / DINNER - 12:00 - 21:30

GORDON RAMSAY

PLANE FOOD

Bread basket 4.75

NIBBLES

Edamame, soy bean pods, sea salt and soya 5.50
Nuts, mixed and spiced 4.75
Olives, chilli and garlic 4.75

RAW BAR

Soy and sake cured Loch Duart salmon, yuzu avocado, wasabi yoghurt, lotus crisps 12.75
Seared Hereford beef tataki, watercress, ponzu dressing 10.75
Spicy yellowfin tuna tartare, wonton crisps, crème fraîche 12.75
California rolls with Japanese snow crab, avocado, tobiko 11.00

SMALL PLATES

Roasted Romero pepper and tomato soup, chive crème fraîche 7.50
Chicken wings, tamarind sauce, coriander cress 10.50
Burrata, black truffle, almonds, toasted focaccia 11.00
Salt and Sichuan pepper baby squid, chilli 11.50
Salmon teriyaki, spring onion, sesame seeds 12.50

EXPRESS MENU

2 courses 25 minutes 24.00 / 3 courses 35 minutes 28.00

Roasted Romero pepper and tomato soup,
chive crème fraîche

Caesar salad, pancetta, anchovies, soft boiled free-range egg

Chicken wings, tamarind sauce, coriander cress

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Butter chicken curry, cashew nuts, saffron rice, poppadom

Rigatoni pasta, wild mushrooms

Cumbrian pork and fennel sausage, spring onion mash,
shallot gravy

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Chocolate tart, pistachio ice cream

Homemade ice creams and sorbet

SALADS

Caesar salad, pancetta, anchovies, soft boiled free-range egg 10.50/16.00
Quinoa salad, hazelnuts, raisins, ras el hanout 10.50/16.00
Crunchy beetroot salad, pumpkin seeds, barrel-aged feta cheese 10.00/15.50
add: Grilled free-range chicken breast 6.50
Bacon 4.25

NOODLES

Udon, dashi broth, wakame, spring onions 14.00
Miso and shimeji ramen, broccoli, snow peas, free-range egg 13.50
add: Grilled free-range chicken breast 6.50
Roast pork belly 7.50

MAINS

British short rib beef burger, Monterey Jack cheese, chimichurri mayo 15.50
add: Bacon 4.25
Rigatoni pasta, wild mushrooms 16.25
Cumbrian pork and fennel sausages, spring onion mash, shallot gravy 17.25
Roasted Atlantic cod, tartare mash, Chardonnay wine sauce, poached free-range egg 20.50
Steamed sea bass, minted crushed new potatoes, courgette pesto 19.50
Butter chicken curry, cashew nuts, saffron rice, poppadom 19.00
Dry-aged Hereford 10oz ribeye steak, Café de Paris butter 32.00

SIDES

Triple-cooked chips 5.00
Rocket and parmesan salad 6.00
Macaroni cheese 5.50
Creamy mash 4.75
Spring greens 4.75
Bacon 4.75

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A DISCRETIONARY 12.5% GRATUITY WILL BE ADDED TO YOUR BILL. A COVER CHARGE OF £1.50 PER HEAD WILL APPLY IN THE DINING ROOM FOR LUNCH AND DINNER SERVICE ONLY. ALL PRICES ARE INCLUSIVE OF VAT.

BLOODY MARY 10.50
Finlandia vodka, Homemade spice mix, fresh tomato juice
GREY GOOSE LE GRAND FIZZ 11.75
Grey Goose vodka, St. Germain elderflower, fresh lime and soda

BREAKFAST MENU

SERVED FROM 05:00 - 12:00

ENGLISH BREAKFAST 13.95
Dingley Dell back bacon, free-range eggs, Cumberland sausage, flat field mushrooms, tomato
VEGGIE BREAKFAST 12.00
Spinach, flat field mushrooms, free-range eggs, tomato, halloumi cheese
Toast and preserves 3.85
Pain au chocolat 2.95
Pain au raisin 2.95
Croissant 2.95
Vanilla yoghurt, homemade granola, mixed berries 7.00
Porridge, Braeburn apple and raisin compote 7.00
Fresh seasonal fruit salad 7.00
Ricotta pancakes, banana, maple syrup, honeycomb butter 9.50
Smoked Scottish salmon, scrambled free-range eggs 12.25
Hass avocado, Nordic seed bread, free-range poached eggs 11.50
Bacon / Sausage free-range egg muffin 9.50

EGGS free-range

Benedict 9.75/15.25
Royale 10.75/16.00
Florentine 10.75/16.00

SIDES

Spinach 4.75
Dingley Dell back bacon 4.75
Hass avocado 4.75
Cumberland sausage 4.75
Mushrooms 4.25
Salmon 7.00
Halloumi cheese 4.50

DESSERTS

Chocolate tart, pistachio ice cream 7.75
Cheesecake, blueberries 7.75
Sticky toffee pudding, vanilla ice cream 7.75
Apple and berry crumble, vanilla ice cream 7.75
Homemade ice creams and sorbets 6.75