

londinium^{MMV} restaurant

Starters

Seasonal soup of the day	£6.00
Warm aubergine, anchovy and Colston Bassett stilton salad	£6.50
Asparagus & wild mushroom crumb tart (v)	£8.50
Endive tart with watercress salad (v)	£6.50
Scallops, black pudding and pea puree	£9.50
Ham hock terrine, piccalilli and English mustard butter	£9.50
Smoked mackerel, fennel, green olives in a parmesan basket	£7.50
Roasted wood pigeon, roast chicory and pickled walnuts	£9.00

Main Courses

Rump of lamb, potato fondant wedges and string vegetables	£19.50
Rib eye steak, grilled, with spinach, celeriac purée and a red wine sauce	£19.00
Duck breast, parsnips and carrot mash with an orange sauce	£19.50
Megrim sole fillet, stuffed with wild mushrooms, onions and sun dried tomatoes with game chips	£19.00
Almond –crusted halibut, spring onion mash and fine green beans	£18.50
Seasonal vegetable hotpot in puff pastry (v)	£15.00
Wild mushroom and truffle oil risotto (v)	£15.00

Desserts

Butterscotch and walnut tart served with vanilla ice cream	£6.00
Very berry pudding with double cream	£6.00
Rhubarb and rose wine with lemon and vanilla sabayon	£6.00
Frangipane tart and blueberries with double cream	£6.00
Chocolate fondant and vanilla ice cream	£6.00
Seasonal fruit platter	£8.00
English cheese board served with plum chutney	£10.50

Items marked with a (v) are suitable for vegetarians
Prices are inclusive of VAT at current rate. A 10% discretionary service charge will be added to your bill which is shared between all employees of the Food & Beverage Department
Some of our dishes may contain genetically modified ingredients.
Please notify your server of any specific food allergies you may have. Our chefs use nuts
Therefore we can not guarantee that food on this menu does not contain traces of nuts.
We will endeavour to honour any special requests.