

# **londinium**<sup>MMV</sup> restaurant

## **Starters**

Spicy roasted parsnip soup (v)	£5.75
Warm aubergine, anchovy and Colston Bassett stilton salad	£6.75
Leek & wild mushroom crumb tart (v)	£6.75
Scallops on pureed shallots with black pepper tangerines	£7.80
Sealed beef fillet with a watercress pesto dressing	£7.75
Smoked salmon and smoked trout on new potatoes with a lemon herb dressing	£7.25
Roasted wood pigeon on mixed leaves with hazelnuts and apples	£7.75

## **Main Courses**

Roast partridge, woodland mushrooms and game chips	£17.00
Grilled rib eye steak, dauphinoise potato with spinach and pumpkin gruyere cheese	£17.50
Duck breast, parsnips and carrot mash with an orange sauce	£16.80
Stuffed whole trout in a white wine sauce, champ and roasted fennel	£17.00
Seared gilthead bream fillet with mint, garlic mash, peas and broad beans	£16.00
Seasonal vegetable hotpot in puff pastry (v)	£15.00
Pearl barley with spinach and chestnuts (v)	£15.00

## **Desserts**

Butterscotch and walnut tart served with vanilla ice cream	£5.80
Warm Cox apple crumble with custard	£5.80
Poached apples and pears with a lemon and vanilla sabayon	£5.80
Chocolate fondant	£5.80
Seasonal fruit platter	£7.80
English cheese board served with plum chutney	£8.80

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.