

21 MARCH 2026

LIVE & LET DINE MENU

LET'S BEGIN

SHAKEN, NOT STIRRED SOUP (V)

Roast carrot and cumin soup, maple and parsley ciabatta croutes, topped with natural yoghurt

NO TIME TO DINE

Chilled poached king prawns with fennel, compressed cucumber and new potato salad, tomato and lemon dressing, crisp bread

CASINO ROULADE

Chicken and pistachio roulade, smoked pancetta and shallot dressing, toasted brioche and aged balsamic

ALLERGEN & CALORIE INFORMATION

V = vegetarian

Please ask a member of our team to view calories and find out more about allergen details. Please let us know if you have any allergies, intolerance or sensitivity before you order your meal. Adults need around 2000 kcal per day.

MAIN EVENT

THE SPY WHO LOVED MEAT

Roasted fillet of beef flavoured with porcini mushroom, pave duck fat potatoes, oyster mushrooms and café au lait sauce

DR NO'S HALIBUT

Baked halibut, tomato fondant potato, grilled courgettes and baby tomatoes cooked with thyme, courgette and basil puree

VEGETABLES ARE FOREVER (V)

Crisp filo pastry wrapped around Provençale vegetables, baby spinach and herb polenta, slow cooked baby tomatoes and basil

TO FINISH

I NEVER MISS (DESSERT)

Warm treacle tart infused with citrus, with warm butterscotch sauce and clotted cream ice cream

QUANTUM OF CHOCOLATE

Dark chocolate and salted caramel delice, white chocolate and vanilla sauce, pistachio nuts and raspberry compote

FOOL, APPLE FOOL (V)

Blackberry and Braeburn apple fool, layered with caramelised oats and apple puree, and finished with toasted almonds