

Starters

Broccoli soup with chilli cream and garlic toast (V)	£6.00
Poached egg and baby spinach on toasted muffin, hollandaise sauce (v)	£6.75
Pan fried Scottish scallops with sautéed broad beans, peas, lettuce and a garlic and herb butter	£9.50
Smoked haddock fish cake, in a light batter with lemon mayonnaise	£7.75
Duck liver and foie gras terrine with fig chutney and toasted brioche	£7.75
Poached organic salmon mayonnaise with capers and herbs	£8.50
Water melon, plum tomato, feta cheese, olive and roast pistachio salad with balsamic dressing (v)	£7.00

Mains

Pan-seared cutlets of Kent salt marsh lamb with sorrel sauce, mashed potato, green beans, and mint	£17.00
Roast breast of Creedy Carver duck, with a honey and whole grain mustard sauce, crushed potatoes and glazed carrots	£15.00
Pan roasted marinated corn fed chicken breast in a baby vegetable and herb broth	£13.50
Pan seared Welsh sea bass, salad of green beans, jersey new potatoes, olives and onions with a salsa dressing and soft poached quail eggs	£16.00
Steamed cod fillet, Savoy cabbage, new potatoes and smoked salmon sauce	£14.50
Tartlet filled with spinach and young vegetables, morel sauce, watercress salad (v)	£11.00
Penne pasta tossed in pesto sauce with rocket, grilled goat's cheese & red peppers (v)	£9.50

From the Grill

Rib eye steak (aged for 28 days) from Dillon's farm in County Londonderry, served with grilled vine tomatoes, chips & béarnaise sauce	£16.00
Lamb steak, sautéed new potatoes and onions, mint sauce	£13.75
10oz rib of rare breed Yorkshire pork with Savoy cabbage, mashed potatoes and grain mustard sauce	£12.75
Fillet of beef, aged for 28 days from Dillon's Farm in County Londonderry, served with grilled vine tomatoes, béarnaise sauce and chips*	£24.50
8oz 100% home made prime beef burger, farm house cheddar cheese, pickled gherkins and chips	£10.00
Scottish organic salmon, sautéed new potatoes, rocket salad, cherry tomato salsa	£14.00

* This dish is not included in any special promotion.

Puddings

Baked thin apple tart and toffee sauce (please allow 20 minutes)	£5.50
White chocolate truffle	£5.50
Eton Mess with meringue, cream & berries	£5.50
Ginger cheese cake with Yorkshire rhubarb compote	£5.50
Brown bread ice cream	£5.50
British Cheese Selection	£7.75
Selection of tea and coffees	£3.50

Side orders

White curly endive and lamb's lettuce	£3.50
Green bean and shallots	£3.50
Homemade potato chips	£3.50
Rich creamy mash	£3.50
New potatoes	£3.50

Matching food and wine menu

Poached organic salmon mayonnaise with capers and herbs, with a glass of NZ Nobilio Sauvignon Blanc

Pan-seared cutlets of salt marsh lamb with sorrel sauce, mashed potato, green beans, and mint with a glass of glass Berri Estates Shiraz

Eton Mess with meringue, cream and berries with a glass of Chateau La Gironie, Monbazillac, 2005

Two courses at £31.00

Or all three at £35.00

Including tea or coffee

All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill. Some dishes may contain allergens. If you have any food allergies, please ask a member of staff to make arrangements for you

Environmental policy

Radisson Edwardian Restaurants are committed to purchasing, transportation, packaging and wastage policies that have minimal environmental impact. We purchase wherever possible produce that is local, seasonal, ethically reared and of the highest quality.

Set menu

Starters

Poached egg and baby spinach on toasted muffin with hollandaise sauce (V)

Duck liver and foie gras terrine with fig chutney and toasted brioche

Smoked haddock fish cake, in a light batter with lemon mayonnaise

Mains

10oz rib of rare breed pork with Savoy cabbage, mashed potatoes and grain mustard sauce

Pan seared Welsh sea bass, salad of green beans, jersey new potatoes, olives and onions, with a salsa dressing and soft poached quail eggs

Pan roasted marinated chicken breast in a baby vegetable and herb broth

Tartlet filled with spinach and young vegetables, morel sauce, watercress salad

Puddings

Eton Mess with meringue, cream and berries

Ginger cheese cake with Yorkshire rhubarb compote

Brown bread ice cream

Two courses at £19.50

Or all three at £25.00

Price includes a selection of teas and coffees