

BRASSERIE ABODE

*Laurent-Perrier Champagne Lunch
& Early Dinner £35*

FRENCH ONION SOUP

Classic French onion soup with a Gruyère croute

POTTED SALMON

Butter-poached salmon, green leaf salad and Melba toast

CHARLES MACLEOD BLACK PUDDING

*Grilled black pudding and soft poached egg
with a wholegrain mustard sauce*

SALAD CAPRESE

*Creamy buffalo burrata, heritage tomatoes
and basil with balsamic vinegar*

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PINKSTER GIN & TONIC GRANITA

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RUMP OF BEEF

Served with caramelised onions and red wine jus

CHICKEN KIEV

*Crispy-coated free-range chicken breast with a
confit garlic butter and fine beans*

GRILLED FILLET OF SEA BREAM

Served with a lobster and crayfish broth

BAKED BUTTERNUT SQUASH

Served with chickpeas, roasted tomato and chicory

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ETON MESS

Raspberry Eton mess, clotted cream and meringue

CHOCOLAT LIÉGEOIS

*Chocolate ice cream, chocolate shavings,
whipped cream and hot chocolate sauce*

STICKY TOFFEE PUDDING

*Traditional sticky toffee pudding with butterscotch sauce
and salted caramel ice cream*

PAXTON & WHITFIELD CHEESE BOARD

A selection of British cheeses with artisan biscuits and chutney

Some of our food and drinks may contain nuts and other allergens.
If you have any special dietary requirements, please speak to a member
of our restaurant team who can advise you on your choice.