



CIRCLE RESTAURANT

Two courses £26.50

Three Courses £31.50

Act I

French onion soup • gruyère cheese float (V)
Poached ocean trout • salade niçoise
Beetroot and thyme tarte Tatin • brie foam (V)
Butternut squash parfait • kohlrabi • elderflower cucumber (V)

Act II

Duo of lamb – navarin of lamb and pan seared rump • sapphire purée • pomme boulangère
Catch of the Day • bouillabaisse • fennel and parmesan scone
Corn-fed supreme of chicken • petit pois à la Française • Madeira café au lait
Roquefort-stuffed courgette flower • confit tomato tart • lentils du puy (V)

Added Extras £2.95

Gratin dauphinois

Creamed spinach

Seasonal vegetables

Triple-cooked chips

Curtain Call

Vanilla crème brûlée • poached rhubarb compote
Tarte au citron • strawberry salsa • basil gel
Rum Baba • caramelised pineapple • rum and raisin ice cream
Selection of cheeses • biscuits £2.95 supplement

During the interval, your table is specially reserved for you

Enjoy desserts, cheeses or ice creams with drinks or coffees – just let your waiter know.

Interval cheese plate £5.75 **Hot drinks from £2.40** served with a chocolate treat.

Brandy • Port • Liqueurs • Spirits

*(V) Suitable for vegetarians. Vegan, gluten free and dairy free dishes available on request.
Some dishes may contain nuts or other allergens. Please ask if you need further information. Please note: menus are subject to change according to availability of seasonal ingredients.*