



# CIRCLE RESTAURANT

## Act I

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

## Act II

Duo of duck à l'orange • whisky jus  
Catch of the Day • caper beurre blanc  
Corn-fed supreme of chicken • Madeira café au lait  
Confit tomato tart • Roquefort cheese croquette • puy lentils (V)  
• All served with seasonal accompaniments •

## Sharing sides (serves 2-3 people) £5.00 per bowl

Gratin dauphinois

Seasonal vegetables

## 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**

**Please note:** For bookings of more than 20, one starter, main and dessert must be chosen in advance for the entire group (excluding those with dietary requirements; please get in touch to discuss any requirements).

*(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.*