

OPENING TIMES FOR LUNCH / DINNER - 12:00 - 21:30

GORDON RAMSAY

PLANE FOOD

RAW BAR

Soy and sake cured Loch Duart salmon, yuzu avocado, lotus crisps	10.00
Seared Hereford beef tataki, watercress, ponzu dressing	9.00
Spicy yellow fin tuna tartare, wonton crisps, crème fraîche	10.50
California rolls with Japanese snow crab, avocado, tobiko	9.00
Tuna tartare rolls, avocado, black sesame	8.00

SMALL PLATES

Marinated olives, nuts, edamame	each 4.25
Roasted Romero pepper and tomato soup, chive crème fraîche	5.50
Chicken wings, tamarind sauce, coriander cress	7.50
Burrata, summer truffle, almonds, toasted focaccia	8.50
Salt and Sichuan pepper baby squid, chilli, coriander	8.50

SALADS

Caesar salad, pancetta, anchovies, soft Burford Brown egg	8.50/12.50
Quinoa salad, hazelnuts, raisins, ras el hanout	8.50/12.50
Crunchy beetroot salad, pumpkin seeds, barrel-aged feta cheese	8.00/12.00
Add: Grilled corn-fed chicken	3.50

EXPRESS MENU

2 courses 20 minutes 18.50 / 3 courses 25 minutes 24.50

Roasted Romero pepper and tomato soup, chive crème fraîche
Caesar salad, pancetta, anchovies, soft Burford Brown egg
Chicken wings, tamarind sauce, coriander cress
•••
Butter chicken curry, cashew nuts, saffron rice, poppadom
Rigatoni pasta, wild mushrooms, bacon lardons
Cumbrian pork and fennel sausage, spring onion mash, shallot gravy
•••
Valrhona chocolate tart, pistachio ice cream
Homemade ice creams and sorbet
Pineapple and melon carpaccio, passion fruit, coconut sorbet

SKEWERS

Monkfish and chorizo, chilli, daikon, watercress	10.50
East Asian shishito peppers, feta cheese, yuzu	7.50
Salmon teriyaki, spring onion, sesame seeds	9.00

NOODLES

Udon, dashi broth, wakame, spring onions	11.50
Miso and shimeji ramen, broccoli, snow peas, Burford Brown egg	10.50
Add: Grilled corn-fed chicken	3.50
Smoked haddock	5.50
Roast pork belly	6.00

MAINS

British short rib beef burger, Monterey Jack cheese, chimichurri mayo	12.00
Rigatoni pasta, wild mushrooms, bacon lardons	13.00
Braised British lamb, spring greens, heritage carrots	18.50
Cumbrian pork and fennel sausage, spring onion mash, shallot gravy	14.00
Roasted Atlantic cod, tartare mash, Chardonnay wine sauce, poached egg	17.50
Steamed sea bass, minted crushed new potatoes, courgette pesto	16.50
Butter chicken curry, cashew nuts, saffron rice, poppadom	15.50
Dry-aged Hereford 10 oz rib eye steak, Café de Paris butter	28.50

SIDES

Triple-cooked chips	Rocket and parmesan salad	All at 3.50
Macaroni cheese	Creamy mash	
Pak choi		

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A DISCRETIONARY 12.5% GRATUITY WILL BE ADDED TO YOUR BILL & A COVER CHARGE OF £1.50 PER HEAD WILL APPLY IN THE DINING ROOM ONLY. ALL PRICES ARE INCLUSIVE OF VAT.

BREAKFAST MENU

SERVED FROM 5AM - 12PM

ENGLISH BREAKFAST	11.00
Burford Brown eggs, Dingley Dell back bacon, Cumberland sausage, flat field mushrooms, tomato	
VEGGIE BREAKFAST	10.00
Burford Brown eggs, spinach, flat field mushrooms, tomato, halloumi cheese	
Toast and preserves	3.50
Pain au chocolat	2.00
Pain au raisin	2.00
Croissant	2.00
Vanilla yoghurt, homemade granola, mixed berries	5.50
Porridge, Braeburn apple and raisin compote	5.00
Fresh seasonal fruit salad	5.50
Ricotta pancakes, banana, maple syrup, honeycomb butter	7.00
Smoked Scottish salmon, scrambled eggs	10.00
Hass avocado, Nordic seed bread, poached eggs	8.50
Bacon / Sausage egg muffin	7.50

EGGS (Burford Brown)

Benedict	8.50/12.50
Royale	9.00/13.00
Florentine	8.50/12.50

SIDES

Spinach	Dingley Dell back bacon	All at 3.50
Hass avocado	Cumberland sausage	
Mushrooms		

DESSERTS

Valrhona chocolate tart, pistachio ice cream	6.50
Sticky toffee pudding, clotted cream	6.00
Pineapple and melon carpaccio, passion fruit, coconut sorbet	6.00
English strawberry Eton mess	5.50
Homemade ice creams and sorbet	5.00
Selection of British cheeses, quince jelly, oatmeal crackers	8.50