

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

GORDON RAMSAY

PLANE FOOD

NIBBLES

Edamame, soy bean pods, sea salt and soya	4.25
Nuts, mixed and spiced	4.25
Olives, chilli and garlic	4.25

RAW BAR

Soy and sake cured Loch Duart salmon, yuzu avocado, lotus crisps	10.50
Seared Hereford beef tataki, watercress, ponzu dressing	9.00
Spicy yellow fin tuna tartare, wonton crisps, crème fraîche	11.50
California rolls with Japanese snow crab, avocado, tobiko	9.00

SMALL PLATES

Roasted Romero pepper and tomato soup, chive crème fraîche	6.50
Chicken wings, tamarind sauce, coriander cress	8.50
Burrata, black truffle, almonds, toasted focaccia	9.50
Salt and Sichuan pepper baby squid, chilli, coriander	10.00
Salmon teriyaki, spring onion, sesame seeds	10.50

EXPRESS MENU

2 courses 25 minutes 20.00 / 3 courses 35 minutes 24.50

Roasted Romero pepper and tomato soup,
chive crème fraîche

Caesar salad, pancetta, anchovies, soft boiled free-range egg

Chicken wings, tamarind sauce, coriander cress

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Butter chicken curry, cashew nuts, saffron rice, poppadom

Rigatoni pasta, wild mushrooms

Cumbrian pork and fennel sausage, spring onion mash,
shallot gravy

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Valrhona chocolate tart, pistachio ice cream

Homemade ice creams and sorbet

Pineapple and melon carpaccio, passion fruit, coconut sorbet

SALADS

Caesar salad, pancetta, anchovies, soft boiled free-range egg	9.00/13.50
Quinoa salad, hazelnuts, raisins, ras el hanout	9.00/13.50
Crunchy beetroot salad, pumpkin seeds, barrel-aged feta cheese	8.50/13.00
Add: Grilled free-range chicken breast	4.50

NOODLES

Udon, dashi broth, wakame, spring onions	11.50
Miso and shimeji ramen, broccoli, snow peas, free-range egg	11.00
Add: Grilled free-range chicken breast	4.50
Roast pork belly	6.00

MAINS

British short rib beef burger, Monterey Jack cheese, chimichurri mayo	13.50
Add: Bacon	3.50
Rigatoni pasta, wild mushrooms	14.00
Cumbrian pork and fennel sausages, spring onion mash, shallot gravy	14.50
Roasted Atlantic cod, tartare mash, Chardonnay wine sauce, poached free-range egg	18.50
Steamed sea bass, minted crushed new potatoes, courgette pesto	17.50
Butter chicken curry, cashew nuts, saffron rice, poppadom	17.00
Dry-aged Hereford 10 oz rib eye steak, Café de Paris butter	30.00

SIDES

Triple-cooked chips	All at 4.25
Rocket and parmesan salad	
Macaroni cheese	
Creamy mash	
Spring greens	

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.

BLOODY MARY	9.50
Finlandia vodka, Homemade spice mix, fresh tomato juice	
GREY GOOSE LE GRAND FIZZ	11.50
Grey Goose Vodka, St. Germain elderflower, fresh lime and soda	

BREAKFAST MENU

SERVED FROM 5AM - 12PM

ENGLISH BREAKFAST	12.75
Dingley Dell back bacon, free-range eggs, Cumberland sausage, flat field mushrooms, tomato	
VEGGIE BREAKFAST	11.00
Spinach, flat field mushrooms, free-range eggs, 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	6.00
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 free-range eggs	10.50
Hass avocado, Nordic seed bread, free-range poached eggs	9.00
Bacon / Sausage free-range egg muffin	7.50

EGGS free-range

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

SIDES

Spinach	3.25
Dingley Dell back bacon	4.25
Hass avocado	4.25
Cumberland sausage	4.25
Mushrooms	3.25

DESSERTS

Valrhona chocolate tart, pistachio ice cream	7.00
Sticky toffee pudding, clotted cream	6.50
Pineapple and melon carpaccio, passion fruit, coconut sorbet	7.00
Homemade ice creams and sorbet	6.00