

ALL DAY MENU

MONDAY – SATURDAY
FROM 12 NOON

Our easy to use allergen guide is available on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

SUNDAY ROASTS

AVAILABLE ALL DAY SUNDAY
Choice of six roasts served with roast potatoes, seasonal greens, root vegetables, Yorkshire pudding & bottomless gravy

LUNCH

MONDAY – FRIDAY
12 NOON - 6PM

Sandwiches & lunchtime mains available
Two-course fixed-price menu from 14.95
See separate menu

SPECIAL OCCASIONS

AFTERNOON TEA | EVENTS
PARTIES | PRIVATE DINING
We would love to host your event or celebration, and welcome groups of all sizes
See our website for details

TO GET STARTED

BRITISH ROYALE

White Heron British Cassis, topped with Prosecco | 8.50

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé Prosecco
See our drinks menu for prices

RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters, raspberry cordial, Fever-Tree tonic | 7.95

NIBBLES

NOCELLARA OLIVES (VE) | 2.95

ROASTED SMOKY ALMONDS (V) | 2.95

FOR THE TABLE

BREADS & BUTTER (V) | 4.95

Warm artisan breads with Netherend Farm butter

TRUFFLED HONEY BAKED CAMEMBERT (V) | 12.95

Walnuts, sticky fig, rye and sourdough bread

FRESHLY STONEBAKED PIZZETTES

CONFIT TOMATO, BURRATA, BASIL (V) | 6.95

GARLIC, MOZZARELLA, ROCKET (V) | 5.95

SPICY MEATS, MOZZARELLA & CHILLI | 7.95

WILD MUSHROOM, PROSCIUTTO, CRÈME FRAÎCHE & PARMIGIANO REGGIANO | 7.95

EVERY FRIDAY
& SATURDAY

FRESHLY SHUCKED ROCK OYSTERS

Ready opened; with tabasco, lemon & pickled red onion on the side

ONE | 3.95 THREE | 9.95 SIX | 14.95

EVERY FRIDAY
& SATURDAY

ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. *Folate and Vitamin A contribute to the normal function of the immune system. Vitamin C contributes to normal psychological function. If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

TASTY SMALL PLATES TO START, ENOUGH FOR ONE OR PERFECT TO SHARE

Your server will be happy to help you choose a great selection for your group size

MEAT-FREE

MISO AUBERGINE BAO BUNS (VE)

Sesame, mango & spring onion salsa | 6.95

PANKO-CRUSTED FRIED BRIE (V)

Sloe gin chutney | 5.95

HUMMUS & TOASTED CIABATTA (VE)

Topped with tomato tapenade, crispy chickpeas, pine nuts & pomegranate | 5.50

TEMPURA OYSTER MUSHROOMS (V)

Soy, lime & ginger dipping sauce | 6.95

SEA

SASHIMI GRADE TUNA TARTARE

Pickled watermelon, avocado, red onion, chilli, lime, soy & mirin dressing | 7.95

TEMPURA SQUID

Preserved lemon aioli & furikake | 6.95

CHARGRILLED OCTOPUS & CHORIZO

Pico de gallo salsa & smoked paprika | 11.50

SEARED, WILD, ATLANTIC SCALLOPS

Lobster & crab bonbons, pea & truffle oil velouté | 11.95

LAND

GRILLED LAMB KOFTA

Smoky creamed corn & crumbled goats' cheese | 7.50

DUCK LIVER PARFAIT

Spiced fruit chutney, pickles, toasted sourdough | 6.50

PORK BELLY BAO BUNS

Red chilli, pineapple & mango salsa, Thai-style dipping sauce | 6.95

MASSAMAN CHICKEN SKEWERS

Pomegranate & coconut tzatziki dip | 7.50

SALADS & HEALTHY MAINS

NOURISH BOWL (VE) Warm lentil falafel, roasted butternut squash, avocado, crispy chickpeas, pickled rainbow vegetables, baby spinach, slow-roasted tomato dip & soft tortilla *Rich in vitamin C** | 9.95

Top with Tofu (VE) 2.50 | Goats' cheese (V) 2.00 | Halloumi (V) 2.50
Grilled chicken breast 4.00 | King prawns 4.00 | Salmon fillet 5.00

DICED TUNA POKE BOWL Tuna tartare, pickled watermelon and rainbow vegetables, sesame roasted aubergine, avocado, edamame beans, Jasmine rice, soy & mirin dressing *High in vitamin A** | 14.95
Without tuna (VE) 2597kJ/619kcal | 9.95

SEARED SALMON FILLET Pan-fried samphire, broccoli & baby spinach, confit tomatoes, lemon olive oil. 2367kJ/562kcal *High in vitamin C** | 14.50

MOROCCAN BOWL (VE)

Giant couscous, baby spinach, roasted chickpeas, pomegranate & coconut tzatziki, topped with an aubergine, lentil & chickpea Moroccan-inspired stew. 2622kJ/624kcal *Source of folate** | 10.95 *With grilled lamb kofta* | 14.45

CAESAR SALAD

Baby gem lettuce, Parmigiano Reggiano, anchovies, pan-fried croutons & Caesar dressing | 9.95 *With grilled chicken breast* | 13.95

ROTISSERIE & GRILL

STEAKS

Experience our new steak collection, featuring three premium cuts from selected British & Irish farms, hand-cut by skilled butchers and expertly aged for superb tenderness and flavour

Served with twice-cooked chunky chips, our signature caramelised onion, Stilton & panko crumb tart, confit tomato & parsley butter.

7oz FILLET	10oz RIBEYE	8oz RUMP
26.95	24.95	18.95

FINISH WITH

Peppercorn, Béarnaise, chimichurri, porcini & black garlic or beef dripping sauce | 2.00

King prawns in garlic butter | 4.00 Scallops | 5.00

FOUR-BONE LAMB RACK

With chorizo, butternut purée, roasted shallots, cavolo nero, dauphinoise potatoes, chimichurri and red wine jus | 22.95

SEA BASS FILLET & CHARRED OCTOPUS

Baby potatoes, tomato & lemon aioli, samphire and baby spinach | 18.95

ROTISSERIE STICKY GLAZED PORK BELLY

Smoky creamed corn, roasted butternut squash, cavolo nero mashed potato, red wine jus & crispy crackling | 15.50 *Add seared, wild, Atlantic scallops* | 5.00

ROTISSERIE HALF CHICKEN

Finished with your choice of flavour: truffle, chimichurri or massaman
With skinny fries, garlic confit & preserved lemon aioli | 13.95

SIDES

Mac & Cheese (V) 3.95 | Onion rings (V) 3.50
Samphire & baby spinach (VE) 3.50 | Halloumi fries (V) 4.95

ICONIC SHARERS

FOR TWO TO SHARE

EIGHT-BONE FREE-RANGE LAMB RACK

Crispy thyme baby potatoes, French-style peas, sautéed cavolo nero & minted jus | 39.95

16oz CHATEAUBRIAND

Twice-cooked chunky chips, confit tomato, flat mushroom, parsley butter. Choice of two sauces from peppercorn, Béarnaise, chimichurri, porcini & black garlic or beef dripping | 54.95

BURGERS & COMFORT FOOD CLASSICS

BURGERS

In a sesame seeded bun, with lettuce, tomato & pickle

DIRTY CHEESEBURGER Crispy bacon, lashings of cheese & burger sauce. With beef dripping dip & skinny fries | 15.95

PRIME BEEF Smoked Cheddar cheese & burger sauce, with skinny fries | 13.95

PLANT-BASED (VE) Coconut tzatziki & slow-roasted tomato tapenade, with side salad | 13.95

Add Bacon or Chorizo 1.50 | Flat mushroom (VE) or Onion rings (V) 1.50
Grilled halloumi (V) 2.50 | Burger patty 2.50

FRESHLY BEER-BATTERED LINE CAUGHT COD & CHIPS

Twice-cooked chunky chips, minted pea purée and tartare sauce | 13.95
Swap fish for battered halloumi (V) | 12.95

PAN-FRIED PUMPKIN GNOCCHI (V)

Roasted butternut squash, wild mushrooms, sage butter, amaretti biscuit crumb & goats' cheese | 13.50

PANKO-CRUMBED CHICKEN MILANESE

Rocket, caper, Parmigiano Reggiano & toasted pine nut salad, fries & lemon aioli | 12.95

ROASTED SALMON IN A SMOKY

MUSSEL CREAM SAUCE Baby potatoes, samphire, spinach & charred red pepper | 14.95

SLOW-ROASTED TOMATO,

BASIL & ALMOND BAKE (VE) Roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade | 13.95

SIDES

Skinny fries & aioli (V) | 3.50
Twice-cooked chunky chips (V) | 3.50
Crispy thyme baby potatoes (V) | 3.50

Mac & Cheese (V) | 3.95
Crispy onion rings (V) | 3.50
Halloumi fries & sweet chilli sauce (V) | 4.95

Rocket salad with tomato, cucumber, capers, pine nuts & lemon olive oil (VE) | 3.50
Samphire & baby spinach (VE) | 3.50
Sautéed cavolo nero & leeks (VE) | 3.50

DESSERTS

THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB (V) | 8.95

STICKY TOFFEE PUDDING (V) | 6.75

APPLE, PLUM & DAMSON CRUMBLE (V) OR (VE) | 6.25

CARAMEL CRÈME BRÛLÉE (V) | 5.95

ICON SHARING DESSERT BIRDCAGE (V) | 16.95

99 PROBLEMS & CHEESECAKE IS ONE (V) | 6.75

SEE THE FULL DESSERT MENU FOR OUR RANGE OF COFFEES, LOOSE-LEAF TEAS, FRAPPÉS & COCKTAILS

BLACKCURRANT MOUSSE (VE) | 6.50

HOME-BAKED CHOCOLATE BROWNIE (V) | 6.50

TIRAMISU (V) | 6.95

LEMON MERINGUE FLAMED ALASKA (V) | 7.50

BOURBON VANILLA ICE CREAM AFFOGATO (V) | 5.50

MINI DESSERT WITH A HOT DRINK (V) | 5.25