

## STARTERS

JUST AS EVERY CASE BEGINS – OUR STARTERS SHOULD  
SPARK YOUR CURIOSITY FROM THE VERY FIRST BITE.

### BURRATA & HEIRLOOM

#### TOMATO SALAD (V) (GF) 439 KCAL

Heirloom tomato, pesto dressing,  
black olive crumb, basil cress

### TARTAR OF DILL CURED

#### SCOTTISH SALMON (GF) 557 KCAL +7

Keta caviar, citrus cream fraiche, crispy caper, herb oil

### BRESAOLA & PARMA (GF) 222 KCAL

Dry cured beef, artichoke, sunblush tomato, truffle  
infused wild mushroom, Pecorino, wild rocket

### BEETROOT & GOATS CURD (V) (GF) 255 KCAL

Pickled red beet, candy beetroot, sunflower  
seeds gremolata, cress

## MAINS

PLATED WITH PURPOSE – OUR CAREFULLY COMPOSED MAINS  
ARE THE CENTRAL CAPTURE IN THE CULINARY INVESTIGATION.

### NORFOLK FREE RANGE

#### CHICKEN BREAST (GF) 1063 KCAL

Potato puree, glazed carrots, wild mushroom  
creme reduction

### MIDDLE EASTERN SPICED

#### BUTTERNUT SQUASH (VG) (GF) 421 KCAL

Silky hummus, confit mixed peppers, kale, chimichurri

### PAN SEARED SEABASS FILLET 624 KCAL

Samphire, baby potatoes, chorizo, shallot caper salsa

### CHARGRILLED HEREFORD

#### RIBEYE 10oz (GF) 1149 KCAL +12

Thick cut chips, vine cherry tomatoes, portobello  
mushrooms. A choice of green peppercorn sauce  
or café au lait sauce

### GREEN PEA RISOTTO (V) (GF) 923 KCAL

Minted peas, pea shoot tendrils, mangetout,  
Parmesan shavings, mint oil

## PUDDINGS

A FINAL CLUE — OUR PUDDINGS DELIVER RICH, CRAFTED  
COMFORT THAT BRINGS THE CASE TO A SATISFYING CLOSE.

### LEMON BAKED ALASKA 735 KCAL

Fresh berries, mint reduction

### FRESH FRUIT SALAD (VG) (GF) 45 KCAL

Mixed berries, mint

### COCONUT & CHIA

#### RICE PUDDING (VG) (GF) 1325 KCAL

Mango coulis, flaked coconut

### EARL GREY PANNA COTTA (GF) 875 KCAL

Berry coulis, pistachio praline, meringue

(V) Vegetarian (VG) Vegan (GF) Gluten Free

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website [www.royalhorseguardshotel.com](http://www.royalhorseguardshotel.com). All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill.

