

APÉRITIFS

LILLET BLANC Bordeaux apéritif. Soft citrus, honey, gentle bitterness, with lemon & tonic. £7,50/50ml

HARVEYS POMME & FLEUR Grey Goose vodka with crisp apple and delicate elderflower. £12,50

FOR THE TABLE

£4,95 EACH

  MIXED OLIVES With lemon.   WARM BREAD Smoked butter.

  FRENCH RADISHES Celtic sea salt & dill mustard.

ENTRÉES

SOUFFLÉ

Cheese soufflé with seasonal leaves.
PLEASE ALLOW A LITTLE EXTRA TIME

CANARD FUMÉ

Cold-smoked duck, burnt rum reduction,
fennel & orange salad.
◆£5

WHITEBAIT

Charred lemon & tartare sauce.

CHICKEN RILLETTES

Crostini, onion marmalade, cornichons.

SEARED SCALLOPS

Pea Velouté, charred pancetta.
◆£6

CHARCUTERIE BOARD

Cured meats, toasted sourdough,
smoked butter, white truffle oil, olives.

STEAK TARTARE

From the tasting menu at The Lord Bute. Seared, aged-beef with
dill mustard, cornichon and crostini. Available mild or spiced. ◆£8

MAINS

VEGETABLES ARE SERVED TABLESIDE

SALMON GRENOBLOISE

Pan roasted salmon with lemon, capers, shallots & butter.

DUCK CONFIT

Orange & Armagnac sauce, roasted shallots & wilted spinach.

CHICKEN ESCALOPE

Charred lemon & Mornay sauce.

GNOCCHI & WILTED SPINACH

Cream velouté, topped with fine Parmesan shavings

MEDITERRANEAN VEGETABLE TART

Slow-roasted cherry tomatoes and a seasonal leaf salad.


BEEF BOURGUIGNON SHORT RIB

Roasted pearl onions, pancetta & wild mushrooms ◆£5

SIDES

POMMES ROSEMARY Crispy fried potato cubes with butter & rosemary. £7 

CREAMED LEEKS & GARDEN PEAS Aged Comté & chives. £8 

DAUPHINOISE POTATOES Sliced potatoes baked slowly in cream, garlic, butter & aged cheese. £7 

FRENCH FRIES With Harveys' white truffle mayo. £5.50 

DESSERTS

 CHOCOLATE MOUSSE Biscuit crumb. SEASONAL CHEESEBOARD Walnut honey & crackers. ◆£3

TARTE TATIN Clotted cream.  BLACK PEPPER SORBET Fresh berries.

TOFFEE CHEESECAKE Toffee sauce.

OUR DISH DESCRIPTIONS DON'T ALWAYS MENTION EVERY INGREDIENT, SO PLEASE ASK IF YOU ARE UNSURE. PLEASE INFORM STAFF OF ANY FOOD ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS PRIOR TO PLACING YOUR ORDER, EVEN IF YOU HAVE EATEN THE DISH PREVIOUSLY. OUR SUPPLIERS AND KITCHENS HANDLE NUMEROUS INGREDIENTS AND ALLERGENS. WHILST WE HAVE STRICT CONTROLS IN PLACE TO REDUCE THE RISK OF CROSS-CONTAMINATION, INCLUDING BUT NOT LIMITED TO USING SEPARATE ALLERGEN CHOPPING BOARDS, WE CANNOT GUARANTEE OUR FOOD IS 100% FREE OF ANY ALLERGEN AS SOME MAY BE AIRBORNE.

AUTUMN 2025

HARVEYS

SUNDAY LUNCH

NIBBLES

V GF MIXED OLIVES With lemon. £4,50

V GF WARM BREAD Smoked butter. £4,50

V GF FRENCH RADISHES Celtic sea salt & dill mustard. £4,50

ELDERBERRY SPARKLE SEASONAL SIGNATURE COCKTAIL

Sloe gin and elderflower liqueur, topped with Prosecco.

A crisp, berry-floral sparkle of the season.

£11

ENTRÉES

WHITEBAIT Charred lemon & tartare sauce. £8

GF V BEETROOT & WHIPPED RICOTTA SALAD Shallot and orange dressing. £7.50

CHARCUTERIE BOARD Cured meats, baguette, smoked butter, white truffle oil, olives. £8

PORK & CONFIT GARLIC PÂTÉ Sourdough toast & sticky onion jam. £8

MAINS

ROAST SIRLOIN OF BEEF Yorkshire pudding, roasted potatoes, seasonal vegetables & beef gravy £22

ROAST CHICKEN Roasted potatoes, seasonal vegetables & pan gravy. £19

PAN ROASTED SALMON Lemon, butter, shallots, capers & roasted potatoes. £21

GNOCCHI With wilted spinach and ricotta and crispy rosemary. £17.50

SIDES

DAUPHINOISE
Made with confit garlic & Comté cheese.

V GF £7

HENRI'S CAULIFLOWER CHEESE
With aged Coastal Cheddar, a touch of confit garlic.

V GF £6,95

DESSERTS £6

GF CHOCOLATE MOUSSE Biscuit crumb. SEASONAL CHEESEBOARD Walnut honey & crackers. (£7.50)

TARTE TATIN Clotted cream. **GF** APPLE & CALVADOS SORBET Fresh berries.

TOFFEE CHEESECAKE Toffee sauce.

Our dish descriptions don't always mention every ingredient, so please ask if you are unsure. Please inform staff of any food allergies, intolerances or dietary requirements prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of cross-contamination, including but not limited to using separate allergen chopping boards, we cannot guarantee our food is 100% free of any allergen as some may be airborne.

Steak Tartare is prepared from rare beef and may not be suitable for vulnerable groups (e.g. pregnant women, elderly, immunocompromised).

VG VEGAN

GF GLUTEN FREE

GF GLUTEN FREE OPTION AVAILABLE

SMALL PLATES

WHITE BAIT

Charred lemon & tartare sauce.
£8

CRISPY BUTTERFLY PRAWNS

Garlic aioli & charred lemon.
£8.95

FRENCH RADISHES GF V

Celtic Sea Salt & dill mustard.
£6

SOUFFLÉ V

PLEASE ALLOW A LITTLE EXTRA TIME
Gruyère soufflé with seasonal leaves.
£9.50

CHARCUTERIE BOARD GF

Cured meats, baguette, smoked butter,
white truffle oil, olives.
£9

PORK & CONFIT GARLIC PÂTÉ GF

Sliced baguette & sticky onion jam.
£8.50

BREAD & OILS V

Sliced baguette, toasted sourdough, oil & vinegar.
£6

MIXED OLIVES V

Black & Green Olives with Extra virgin olive oil.
£6

LARGE PLATES

TOULOUSE SAUSAGE GF

With roasted garlic mash & red wine sauce.
£15.95

GARLIC CREAM GNOCCHI V

Confit garlic cream, wilted spinach, aged Parmesan.
£16.50

PAN ROASTED SALMON GF

Pan roasted salmon with lemon, capers,
shallots & butter.
£19

ROASTED VEGETABLE TART VG

With seasonal leaf salad.
£15

CONFIT DUCK GF

Orange & Armagnac jus, roasted shallots
& wilted spinach.
£18.50

CHICKEN ESCALOPE

Mornay sauce, charred lemon.
£17.50

SIDES

POMMES ROSEMARY Crispy fried potato cubes with butter & rosemary. £7 V

CREAMED LEEKS & GARDEN PEAS Aged Comté & chives. £8 V

DAUPHINOISE POTATOES Sliced potatoes baked slowly in cream, garlic, butter & aged cheese. £7 V

FRENCH FRIES With Harveys' white truffle mayo. £5.50 V

BRUNCH PLATES

MUSHROOM VOL-AU-VENT £14

A generously sized vol-au-vent filled with mushrooms in thyme cream,
served with dressed seasonal leaves.

FRENCH WHITE VEGETABLE SOUP £7.95 V GF

A smooth French white vegetable soup made from confit onion, roasted
garlic, and braised cabbage, with warm crusty baguette.

SALMON SALAD £13.95 GF

Flaked salmon, cucumber, green beans, soft-boiled egg
orange vinaigrette.

SMOKED HADDOCK FISHCAKES £14.95

With poached eggs wilted spinach and silky hollandaise sauce.

CHICKEN & POMEGRANATE SALAD £13.50 GF

Shredded chicken with seasonal leaves, orange segments, shaved fennel,
and a shallot vinaigrette.

CROQUE MONSIEUR

On Sourdough.
£9.95

CROQUE MAISON V

With sticky onions instead of ham
£9.50

EGGS BENEDICT £10.50

Two poached eggs on buttered brioche with carved ham and silky hollandaise

EGGS ROYALE £12.95

Two poached eggs on buttered brioche with premium smoked salmon
and silky hollandaise.

FRESH FILLED BAGUETTES & CROISSANTS

WITH SEASONAL LEAVES AND A SHALLOT & ORANGE DRESSING.

ROAST BEEF, STICKY ONION & HORSERADISH £9.95

SMOKED SALMON & CREAM CHEESE £9.95

CHICKEN & TRUFFLE MAYO £8.95

TOULOUSE SAUSAGE, BRIE & STICKY ONIONS £12.95

ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES.

CHOCOLATE MOUSSE Biscuit crumb. £7 | TARTE TATIN Clotted cream. £7 | TOFFEE CHEESECAKE Toffee sauce. £7

SEASONAL CHEESEBOARD Walnut honey. £8.50 | BLACK PEPPER SORBET Fresh berries £7.50 GF