



DOWNSTAIRS  
+ AT THE GRAND +

## Cabaret & Cabernet Menu

### Starters

Carrot & Cumin Soup

*confit orange, herb oil (G)(VE)*

Warm Salad of Barbary Duck Leg (**£5 supplement**)

*sweet potato, crispy kale, chilli (F/S)*

Chicken Liver & Cognac Mousse

*carrot, apricot, spelt bread (G/MI/SD)*

Poached Southcoast Hake

*lobster bisque, pickled fennel (CR/F/S/MI/SD)*

### Mains

Roasted rump of lamb (**£7 supplement**)

*braised shoulder, BBQ courgette, black garlic, pomme fondant (E/C/MU/SD)*

Roasted Stone Bass

*spinach & potato brinjal, wild mint yoghurt (F/MI/MU/SD)*

Braised Pearl Barley

*watercress velouté, English asparagus, poached hens egg (G/E/SD) (VEO)*

Breast of Cotswold White Chicken

*chorizo & ricotta farce, white bean & tarragon cassoulet, chicken sauce (E/MI/SD)*

### Desserts

'Rhubarb & Custard'

*steamed rhubarb sponge, crème anglaise, rhubarb & white wine syrup (G/E/MI/SD) (V)*

Lemon & Ginger Delice

*sauce suchard, chocolate & miso ice cream (S)(VE)*

Whipped Chocolate Cremeux

*yoghurt, mango, passionfruit (S/E/MI) (V)*

Selection of British Cheeses (**£6 Supplement**)

*apricot chutney, grapes, biscuits (G/MI/SD)*



A discretionary 12.5% service charge has been added to your bill. It is entirely distributed amongst our team as a way of recognizing their excellent service.

If you would prefer to remove or adjust this charge, please let us know.

**Contains:** C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens.

If you have any specific dietary requirements, please alert a member of staff prior to ordering.