

CUT TERRACE

COCKTAILS & MOCKTAILS

OUR WAY MARTINI	£28
Belvedere 10 Vodka, Cocchi Extra Dry Vermouth (served extra cold)	
CHAMPAGNE BELLINI	£28
Belvedere Vodka, Ruinart Champagne, Peach, Elderflower, Angostura bitters	
HYDE PARK PALOMA	£20
Cocchi Americano Rosa, Bitter Cedrino, Basil, Agave, Soda Water	
GARDEN SPRITZ	£20
Select Aperitivo, Strawberry, Tomato, Soda Water, Peychaud's Bitter	
CALA SPRITZ	£18
Cala Falco Alcohol-free Aperitivo, Soda Water	

STARTERS

Cockle Popcorn, Malt Vinegar	£8
Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34
Achill Rock Oyster, Honey Truffle Ponzu	£2 pcs
30g Beluga Caviar with Condiments	£280
Wolfgang Puck's Crab & Lobster Roll	£28
Baby Heritage Beetroots, Burrata, Blood Orange, Walnuts	£32

FRIED

All served with mushy peas, triple-cooked chips cooked in beef dripping, homemade curry and tartar sauce

Fried Haddock	£28
Tempura Fried Monkfish, Chilli Pepper, Pickles, Wasabi Mayonnaise	£32
Scottish Langoustines, Scrumpy Fried, Wild Garlic Mayonnaise	£38
Battered Chicken Sausage (vegan sausage available)	£18
Halloumi Burger, Sweet Chilli Jam, Rocket	£20
Fishfinger Sandwich	£24

SIDES

Triple Cooked Chips in Beef Dripping, Curry Sauce	£6
Buttered Summer Vegetables, Mint, Tarragon, Pea Shoots	£6
Heritage Nutbourne Farm Tomatoes, Basil, Red Onion, Balsamic Vinegar	£8

DESSERTS

Strawberry and Champagne Ice Lollies (non-alcoholic option available)	£7 pcs
Eton Mess, British Strawberries, Jersey Cream	£12
Vanilla Ice cream and Cookie Sandwich	£12

Executive Chef, Elliott Grover | Executive Pastry Chef, Niamh Larkin

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. Prices include VAT and exclude 15% service charge.