

londinium^{MMV} restaurant

STARTERS

Seasonal soup of the day	£6.00
Pigeon breast with juniper berries on wilted seasonal greens	£7.50
Pork, apricot, cranberries & pistacchio terrine with mango relish	£7.50
Pan-fried scallops, black pudding and apple confit	£9.50
Smoked sea trout with potato salad and pickles	£8.00
Aubergine strips, pear, stilton, sun dried tomato and rocket salad (v)	£7.00
Cabbage stuffed with mushrooms, leeks, stilton and walnuts (v)	£7.00

MAINS

Rib eye steak with peppercorn sauce, thick cut chips, roast beetroot and watercress salad	£22.50
Duck breast with rhubarb chutney and sweet potato puree	£20.00
Corn-fed chicken breast with wild mushroom sauce, spring onion mash and braised leeks	£16.50
Sea bream fillet with pepper salsa and potato fondant	£19.00
Salmon fillet with watercress sauce potato rosti, confit of fennel, banana shallots and peas	£17.00
Risotto with wild mushrooms (v)	£16.00
Baked squash stuffed with seasonal vegetables (v)	£16.00

DESSERTS

Chocolate fondant with vanilla ice cream	£6.50
Roasted banana and ginger cheesecake	£6.50
White chocolate cream on shortbread and strawberry coulis	£6.50
Butterscotch pecan tart with vanilla ice cream	£6.50
Fruit platter	£6.50
English Cheese board Montgomery's Cheddar Colston Bassett Stilton Gorwdd Caerphilly Innes Ash Log Plum chutney and biscuits	£11.00

Items marked with a (v) are suitable for vegetarians

The price is inclusive of value added tax at current rate.

Please notify your server of any specific food allergies you may have.

Our chefs use nuts in their kitchens; therefore we can not guarantee that food on this menu does not contain traces of nuts. We will endeavour to honour any special requests. Some of our dishes may contain genetically modified ingredients

We are committed to the Code of Best Practice on Service Charges, Tips and Gratuities

All cash tips go straight to your waiter

A 10% discretionary service charge will be added to your bill

100% of all your service charge is collected and is distributed amongst all the Food and Beverage staff. Deductions are made by the hotel for till shortages and walk outs. The hotel does not profit from these charges