

Lunch	2 Course	30	2 Course	35	
	3 Course	35	3 Course	42	Dinner

~ wine pairing menu available ~

Starters

<p><i>Curried Butternut Squash Velouté</i> Pomegranate Dukkah Yoghurt</p>	D N V
<p><i>Crispy Pigs Head & Ham Hock</i> Miso Shallot Nasturtium</p>	D G
<p><i>Citrus Cured Salmon / Scallops *</i> Yuzu Nori Kohlrabi Buttermilk Salty Fingers Dill</p>	D
<p><i>Sashimi Watermelon</i> Soy Dried Vegan Feta Sesame Seeds Ponzu Lemon</p>	Ve
<p><i>Beef Tartare</i> Pickled Beetroot Tapioca Nori</p>	

Mains

<p><i>Sea Bass</i> Cabbage Kimchi Gochujang Crispy Noodles Celeriac Purée Lime</p>	D G
<p><i>Peach & Sage Chicken Ballotine</i> Kohlrabi Pave Puffed Rice Caramelised Cauliflower</p>	
<p><i>Short Rib / Fillet of Beef **</i> Yotam Ottolenghi's Potato & Celeriac Gratin Capers Shallots Treacle Glazed Hispi Smoked Garlic</p>	D G
<p><i>Hake</i> Mussels Sea Vegetables Split Charcoal Sauce Lumpfish</p>	D
<p><i>Beetroot Gnocchi</i> Asparagus Vegan Stilton Hazelnuts Spinach</p>	G N Ve
<p>6</p>	<p>Cauliflower & Cheese Herb Dressing Shallots D G V</p> <p>Triple Cooked Chips Miso Mayo Parmesan D G V</p> <p>Roast Baby Carrots Honey Seeded Granola Coriander D V</p> <p>Baked New Potatoes Crème Fraîche Bacon Spring Onions D</p>

additional supplements *7 **15 | please inform your server of any dietary requirements
a discretionary 12.5% service charge will be added to your bill - thank you

D contains dairy G contains gluten N contains nuts V vegetarian Ve vegan

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Desserts

<i>Caramel Hazelnut Milky Bar</i>	D G N
Crème Fraîche Hazelnut Dark Chocolate Gel Lemon	
<i>Tiramisu Sphere</i>	D G
Coffee Chocolate Crumb Vanilla Mascarpone	
<i>Passion Fruit & Mango Eton Mess</i>	Ve
Coconut Mango Lime Compote Meringue Passion Fruit Seeds	
<i>Selection of 4 World Cheeses with Chutney & Biscuits *</i>	D N G

Pair it With...

<i>a Trio of Sommelier's Selection</i>	Sweet Wines - 25 ml measures	9
	Premium Sweet Wines - 25 ml measures	17
	Ports - 25 ml measures	12.5
	Dry Gonzales Byass Sherries - 50 ml measures	12.5
<i>Hot Beverage & Petit Fours</i>	Espresso Double Espresso	5.5 6
	Americano	5.5
	Café Latte Cappuccino Flat White	6.5
	Hot Chocolate Café Mocha	8.5 9.5
	Tea	5.5

World Service Restaurant



JOIN The Club



Collect Points
For Money Off
Your Bill

**WELCOME
REWARD**

£5 OFF
YOUR MEAL
TODAY

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