



## ALLERGEN-SPECIFIC MENU

### ALLERGEN CODES

Crustaceans: **CR** | Eggs: **E** | Fish: **F** | Peanuts: **P** | Soybeans: **SO** | Milk: **MI** | Nuts: **N**  
Celery: **C** | Mustard: **MU** | Gluten: **G** | Sulphites: **SU** | Lupin: **L** | Molluscs: **MO** | Sesame: **SE**

### STARTERS

#### Soup of the day

This dish varies from day to day; please speak to a member of management for details 6.50

#### Smoked eel (SU/F/MI/MU)

caviar, cucumber, watercress, crème fraiche 11.50

#### Guinea fowl & smoked pancetta croquettes (MU/MI/SU/C/G)

roasted courgettes, pea shoots, gremolata 11.50

#### Green asparagus (E/MI/SU)

wild mushroom & truffle mousse, lemon butter, Quails eggs 10.50

#### King scallops (F/MO/SU/MI)

braised fennel, garlic & cauliflower puree 15.50

#### Jamón Ibérico (G)

green olives, parmesan, sourdough 11.50

#### Mediterranean bean salad (C/SO)

gremolata, herb oil 8.50

### CAVIAR

(F/E/MI/G)

**Oscietra 30g** 80.00 / **50g** 140.00

**Sevrugga 30g** 90.00 / **50g** 150.00

Served with traditional garnishes

**Chilled Beluga vodka 100ml** 20.00

### MAINS

#### British saddle of lamb

aubergine, baby heritage carrot & coriander emulsion 28.50

#### Linguine with Canadian lobster (CR/SU/E/G)

courgette & lobster reduction, tomato, spring onion 26.50

#### Baked cod (G/MI/CR/F/N)

hazelnut crust, shrimp beurre noisette, celeriac cream 24.00

#### Ronnie's fishcake (MI/CR/F/MU/G)

salmon, smoked haddock, crayfish, haricot bean salsa 18.50

#### Pan fried corn-fed chicken (MI/G)

aubergine, raz el hanout, cous cous 22.50

#### Seasonal Carnaroli risotto (MI/SU)

wild mushroom, truffle, garden herbs 19.50

#### Red wine braised pig cheeks (G/SU/MI/C)

purple broccoli, horseradish creamed potato 22.50

#### Deep fried artichoke and lentil (G)

butternut squash & almond milk puree 18.50

### FROM THE GRILL

All steaks are served with Portobello mushroom (MI), herb plum tomato (MI) and fries, and a choice of béarnaise (E/MI/SU), port sauce (C/SU) or bone marrow butter (MI)

Whilst our steaks and fries contain no allergens, the meat is finished with butter. Please ask your server if you would like no butter on your dish

**Kent farm fillet steak, 55 day dry aged 200g** 32.00

**Hereford farm Rib-eye 55 day dry aged 200g** 29.50

**Ronnie's burger** (E/MI/MU/G/SE) tomato, red onion, gherkins

Ketchup (C) and Mayonnaise (E)

(mature Cheddar cheese 1.50, smoked bacon 1.50) 16.50

Extra side dishes all at 3.50 - seasonal vegetables (MI), new potatoes (MI), fries, green salad (MU/SU)

Whilst our fries contain no allergens they are served with Ketchup (C) and Mayonnaise (E)

**If you have an allergy that is not listed in the table above please consult a member of our management team who will be happy to assist you.**

**If you would like to view our full ingredient list please ask for a member of the management team to show you our allergen folder.**

**If you have a serious and life threatening allergy please speak to a member of the management team before ordering.**

An optional 12.5% service charge will be added to your bill.