

The English Restaurant

WHILE YOU WAIT

Marinated Olives 5
kalamata, nocellara & cerignola in garlic lemon & chilli

Sourdough Bread 7
with marmite & sesame butter

Mushroom Arancini 7
with truffle mayonnaise

Cod Brandade 7
with tartare sauce

STARTERS

Smoked Ham Hock & Chicken Terrine 12
with pickled walnut, heritage carrots & brioche

Roasted Mushroom Consommé 14
with white soy, maitake, cep & parmesan

Cured Loch Duart Salmon 12
with nori, grapes, sea herbs & almonds

Longhorn Beef Tartare 16
with radish, herb emulsion nasturtium & shimeji

Smoked Salt Baked Beetroot
with apple dashi and shiso

MENU INFORMATION

Some dishes contain ingredients that are not specified in the description. Please speak to your server if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Although thorough precautions have been made fish may contain bones.

Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill.

The Crazy Bear Hotels are cashless.

MAINS

Truffle Cep Risotto 20
with roasted wild mushrooms & bitter leaves

Sea Bass 28
with scallop, fennel, celeriac & green curry sauce

Roasted Cod 25
with cauliflower, smoke mussel & lime

Stuffed Chicken Breast 26
with brioche, chicken fat mash, king oyster, baby leeks & mustard

OVER THE COAL

Grass-fed suckler beef from the top 1% of British beef farms, matured for a minimum of 18 months dry aged for 30 days & cooked over coals

280g Rib Eye 40

250g Sirloin 40

1000g Cite De Boeuf (for tow) 95
Choice of gallic butter or peppercorn sauce

SIDES & SAUCES

Triple Cooked Chips 7

Tender stem Broccoli with almond & mustard 7

Carrots, caraway & garlic butter 7