

LAURENT-PERRIER

CHAMPAGNE & SEAFOOD TERRACE

Menu

Home smoked salmon, dill crème fraiche, pickled cucumber – £9.50/£18.00

Crispy shellfish, spicy tartare sauce £8.50/ £17.00

Pan Fried Scallops, beetroot, strawberry, elderflower - £10.00/£19.00

Linguini, shrimp, chili, garlic, lemon, caper, parsley - £9.00/£17.50

House dressed crab, lime, radish, apple salad - £17.50

Prawn cocktail, Marie Rose sauce, baby gem lettuce £8.50/£16.50

Mussel Mariniere, homemade bread £8.95

Large sharing platter for Two - £70.00

Paired with a bottle of Laurent-Perrier Champagne - £115.00

Paired with a bottle of Laurent-Perrier Rose Champagne - £145.00

Tiger prawns

Home smoked salmon

Dressed crab

Prawn & Marie Rose

Crispy shellfish

Summer salad, homemade bread, lemon, spicy tartare sauce

Desserts

Chocolate and hazelnut cheesecake - £7.50

Lemon posset, blueberry meringue, sorbet, purée- £7.50 (GF*)

Selection of Courtyard Dairy cheese, celery, grapes, crackers, chutney - £12.00



NHS Test & Trace

Any dishes with GF* can be altered to be gluten free

Please note that we add a 5% service levy to all accounts, with 100% of this charge being distributed to staff. If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. Due to the limited menu, some dishes are not able to be adapted to cater for dietary requirements. VAT will be charged at the prevailing rate.