

SINCE 1795

April 2026

BRITANNIA

A'La Carte

OYSTER BAR - RESTAURANT - ROOF TERRACE - PRIVATE DINING

APERITIFS

Cynarita.....13.95
*El Jimador Resposado Tequila,
Campari, Cynar*

1906 Martini.....14.95
*Tanqueray 10 Gin, Noilly Prat, Orange
Bitters, Orange Curacao Rinse*

Salome.....13.95
*Hendricks Gin, Lillet Rouge, Lillet Blanc,
Plum Bitters*

Strawberry & Basil Spritz...8.95
Lemon Juice, Elderflower Cordial, Lemonade

STARTERS

Wild Garlic & Watercress Soup.....13.95
Garlic Crouton, Crème Fraiche
Chicken Liver Parfait.....12.95
Toasted Brioche, Sauternes Jelly
Cromer Crab Tacos**.....16.95
Hand Picked White Cromer Crab, Pico de Gallo, Fennel, Lemon Oil, Chipotle Sour Cream
Twice Baked Cheddar & Herb Souffle.....13.95
Mustard & Herb Velouté

Tempura Prawns**.....14.95
Sugar snaps Peppers, Lime, Ginger & Soy Dressing
Pan Roast Orkney Scallops** *.....17.50
Cauliflower Puree, Toasted Hazelnuts
Heritage Tomato & Mozzarella Salad.....14.95
Wasabi Mascarpone
Fillet Steak Tartare.....15.95
Cornichons, Shallots, Capers, Tabasco, Quail Egg Yolk, Crostini

RAW BAR

Imperial Caviar 10g..... 29.95
Blinis, Egg Yolk, Egg White, Red Onion, Crème Fraiche

Oscietra Caviar 30g..... 84.95
Blinis, Egg Yolk, Egg White, Red Onion. Crème Fraiche

Vietnamese Dressed Oysters **
Soy, Chili, Ginger & Garlic Dressing
Trio / 1/2 Doz / Doz
16.95 / 30.95 / 59.95

Oyster Mary Shot 8.95 **
*Bloody Mary Mix,
Ciroc Vodka, Celery*

Maldon Rock Oysters **
Shallot Vinaigrette
Trio / 1/2 Doz / Doz
16.95 / 30.95 / 59.95

Normandy Oysters **
Shallot Vinaigrette
Trio / 1/2 Doz / Doz
17.95 / 31.95 / 61.95

SET MENU

2 courses 34.95 / 3 courses 39.95

Heritage Tomato & Mozzarella Salad
Wasabi Mascarpone

Roast Chicken / Pork
With all the trimmings

Tiramisu
Disaronno Cream

Twice Baked Cheddar & Herb Souffle
Mustard & Herb Velouté

Cornish Wild Sea Bass (add £8)
*Buttered Mash, Grilled Courgette, Crushed Hazelnuts,
Champagne Sauce*

Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream

Wild Garlic & Watercress Soup
Garlic Crouton, Crème Fraiche

Risotto Primavera
Wild Garlic, Garden Peas, Broad Beans, Parmesan

Bakewell Tart
Custard

OUR ROASTS

30 Day Aged Rib of Aberdeen Angus
Beef.....35.95
Horseradish Cream

Sirloin of Aberdeen Angus beef.....29.95
Horseradish Cream

Free Range Chicken.....25.95
Bread Sauce

Dingley Dell Pork shoulder.....26.95
Ginger & apple sauce

Roasted Cauliflower.....23.95
Vegetarian gravy

THE MEAT

All our meat is hand selected on the premises at award winning Macken Brothers of Chiswick.

**Served with honey roasted parsnips,
duck fat roast potatoes, roasted
carrots, pork & sage stuffing,
Savoy cabbage,
Yorkshire pudding & gravy!**

Dressed Cromer Crab**.....28.95
Sauteed Potatoes, Caesar Salad, Herb Mayo

Cornish Wild Sea Bass.....32.95
Buttered Mash, Grilled Courgette, Crushed Hazelnuts, Champagne Sauce

Risotto Primavera.....24.95
Parmesan, Wild Garlic, Garden Peas, Broad Beans, Parmesan

Morel Mushrooms with Homemade Strozzapreti.....28.95
New Season Wild Garlic, Porcini Cream Sauce, Grated Comte

New Season White English Asparagus.....24.95
Buttered New Potatoes, Hollandaise, Braised Swiss Chard, Crispy Serrano Ham

KIDS

Roast Chicken / Pork.....12.95
With all the trimmings

Tomato linguine.....12.95
Parmesan

Buttered linguine.....12.95
Parmesan

All kids meals come with brownie and ice cream

SIDE DISHES

Roasties..... 6.95

Savoy Cabbage6.95

Sourdough Baguette.....3.95

Butter

A discretionary service charge of 12.5% will be added to bill to be shared with our entire team
Please contact a member of our team should you have any allergies.

*denotes Nuts in dish ** denotes Shellfish in dish

