

Starters

*	Pea Veloute D G (V on request) Pea & Ham Salad Bocconcini Mint Crème Fraiche	9
*	Salmon Tartare D Heritage Beetroot Coconut Yoghurt Apple Dill Oil	9.5
	Orkney Scallop D Cauliflower Truffle Apple Sea Fennel	17
	Crab D G White Crab Meat Cucumber Lovage Grape Buttermilk Yuzu Chilli	13
	Foie Royal D G Peach Ginger Bread Muscat Jelly Vanilla	14
*	Duck Liver Tart D G Rhubarb Sourdough Crispy Duck Skin	10
	Mushroom Chawanmushi D G V Smoked Potato Hay Celeriac Shimeji Mushrooms Apple Blossom	13

Mains

*	Hake D Jersey Royals Samphire "Tartare" Sauce Parsley Oil	24
	Kombu Brined Cod D G Lemon & Dill Gnocchi Razor Clam Nduja Choy Sum Dashi Butter Sauce	28
	Monkfish D G Prawn Toast Napa Cabbage Gochujang Coconut & Lobster Bisque	38
*	Pork Loin D Caponata Lyonnaise Potatoes Wild Garlic Emulsion	24
	Treacle Cured Fillet of Beef D Grelot Onion Morels Celeriac & Short Rib Cannelloni Smoked Bone Marrow Aioli	38
	Lamb Loin (pink) D G Pea & Asparagus Tart Smoked Jersey Royals Seaweed	36
*	Wild Garlic & Butternut Squash Raviolo D G N V Choy Sum Onion & Truffle Espuma Hazelnuts Parsley Oil	21

Sides	6	Triple Cooked Chips Truffle Mayo Parmesan	D V
		Caesar Salad Crispy Anchovies Parmesan	D G V
		Mash Lovage Oil	D V
		Chilli Roasted Tenderstem Broccoli	V
		Jersey Royal Potatoes Wild Garlic Emulsion	V

please inform your server of any dietary requirements | Vegan Menu available on request
a discretionary 12.5% service charge will be added to your bill - thank you

Desserts

	<i>Chocolate & Passionfruit</i> D G V	14
	Chocolate Mousse Passion Fruit Cremeux Pink Peppercorn Ice Cream	
*	<i>Tonka Bean Panna Cotta</i> D	12
	Rhubarb Honeycomb Rhubarb Sorbet	
*	<i>Chocolate Delice</i> D G N V	10
	Blackberry & Yoghurt Sorbet Candied Walnuts	
	<i>Amalfi Lemon</i> D G V	13
	Lemon Confit Lemon Mascarpone Yuzu	
	<i>Mango Mochi</i> Ve	12
	Coconut Tapioca Crispy Fondant Mango Sorbet	
*	<i>Selection of World Cheeses with Chutney & Biscuits</i> D G N	
	Three Cheeses	10
	Five Cheeses	15
	<i>Assiette of Desserts for Two</i> D G N	27
	Chef's Selection of Desserts	

Flights

<i>a Trio of Sommelier's Selection</i>	Sweet Wines - 25 ml measures	9
	Premium Sweet Wines - 25 ml measures	18
	Ports - 25 ml measures	12.5
	Dry Gonzales Byass Sherries - 50 ml measures	10

D contains dairy

G contains gluten

N contains nuts

V vegetarian

Ve vegan

* Fixed Price Menu *

Please make your server aware if you wish to order from this menu
The dishes available are marked with an *

Lunch

Thursday - Sunday

2 Course	27
3 Course	35

Dinner

Wednesday - Friday

2 Course	30
3 Course	38



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