

## Starters

*	Roast Sweetcorn Veloute <b>D</b> <b>V</b> or <b>Vegan</b> on request Crispy Pancetta   Sweetcorn Relish   Fermented Jalapeno	9
	Scallops <b>D</b> Leek & Smoked Bacon   Sea Herbs   Butter Sauce	18
*	Blowtorched Mackerel <b>D</b> Ceviche   Buttermilk   Yuzu   Scallop Roe	12
	Venison Carpaccio <b>D G</b> Egg Yolk   Colston Bassett Stilton   Juniper Berries   Truffle Dressing	13
*	Smoked Duck Breast <b>D G N</b> Liver Parfait   Pear   Hazelnut   Brioche	12
	Celeriac Terrine <b>D</b> <b>V</b> or <b>Vegan</b> on request Parmesan Custard   Apple   Thyme   Truffle	13

## Mains

*	Stone Bass <b>D</b> Jerusalem Artichoke, Smoked Caviar, Lemon, Fish Veloute	27
	Wild Halibut Compressed Cucumber   Mussels   Saffron Potato   Chilli   Coconut & Lemongrass Sauce	34
*	Pork Fillet (pink) <b>D G</b> Cauliflower   Confit Potato   Apple   Tarragon   Parma Ham	28
	Treacle Cured Fillet of Beef <b>D</b> Oxtail Rosti   Cep Duxelle   Rainbow Chard   Confit Garlic   Bordelaise Sauce	37
	Lamb Loin (pink) <b>D G</b> Pea & Smoked Bacon Tart   Chimichurri   Lamb Fat Carrot   Smoked Yoghurt	34
*	Olive & Rosemary Polenta <b>D V</b> / <b>Vegan</b> on request Jerusalem Artichoke   Whipped Goats Curd   Cauliflower   Sauce Vierge	22

Sides	6	Triple Cooked Chips   Truffle Mayo   Parmesan	<b>D V</b>
		Roast Cauliflower   Rarebit   Crispy Onions	<b>D G V</b>
		50/50 Mash	<b>D V</b>
		Chilli Roasted Tenderstem Broccoli	<b>D V</b>
		Suffolk Potatoes   Salsa Verde	<b>V</b>

**please inform your server of any dietary requirements**  
 a discretionary 12.5% service charge will be added to your bill - thank you

**D** contains dairy      **G** contains gluten      **N** contains nuts      **V** vegetarian

## Desserts

- \* **Carrot Cake** D G V 11  
Cream Cheese & Orange Mousse | Caramel Meringue | Cinnamon Ice Cream
- \* **Chocolate Delice** D G N V 12  
Pistachio | Cherry Gel | Cherry Sorbet
- Granny Smith Apple** D 11  
White Chocolate Mousse | Streusel | Apple Sorbet
- Pineapple Tarte Tatin** Vegan 11  
Rum | Lime | Coconut Ice Cream
- Assiette of Desserts for Two** D G N 27  
Chef's Selection of Desserts
- \* **Selection of Five World Cheeses** D G N 16  
Chutney | Biscuits

### Flights

*a Trio of  
Sommelier's Selection*

- Sweet Wines** - 25 ml measures 10
- Premium Sweet Wines** - 25 ml measures 18.5
- Ports** - 25 ml measures 12.5
- Dry Gonzales Byass Sherries** - 50 ml measures 10

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## \* 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 29  
3 Course 38

### Dinner

Wednesday - Thursday

2 Course 31  
3 Course 40

\* additional £5 when ordered as part of the Fixed Price Menu

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