

Starters

*	Roast Cauliflower Soup D V / <i>Vegan on request</i> Watercress Crème Fraiche Truffle Oil	9
	Scallops Cucumber Salsa Puffed Rice Coconut Massaman Sauce Chilli	17
*	Citrus Cured Sea Trout D Grape Wasabi Crispy Anchovies Dill Seaweed Crisp Caviar	11
	Beef Tartare D G Salt Baked Beetroot Smoked Goats Curd Capers Aioli Nasturtium	12
*	Smoked Ham Hock & Confit Chicken Ballotine G Piccalilli Puree Salted Cucumber Crispy Onions Dill	11
	Smoked Potato Ravioli G <i>Vegan</i> Wild Mushrooms Gorgonzola Thai Pickled Shallots Basil	12.5

Mains

*	Hake D G Mussels Samphire Lemon Butter Sauce Lovage Potato Airbag	26
	Char Siu Monkfish D Nori Potato Terrine Bok Choi Seaweed Emulsion Char Siu & Coconut Sauce	30
	Hogget (pink) D Iman Byaldi Crispy Potato Black Garlic Salsa Verde Lamb Sauce	30
	Fillet of Beef D G Pea Emulsion Roscoff Onion Asparagus Hasselback Potato Bone Marrow Sauce	36
*	Cured Pork Belly D G Pork Fillet Black Pudding Hash Brown Pickled Fennel & Apple Salad Beetroot & Orange Chutney	27
*	Summer Squash D V / <i>Vegan on request</i> Courgette Whipped Goats Cheese Glazed Bok Choi Butternut & Basil Veloute	22

Sides	6	Triple Cooked Chips Truffle Mayo Parmesan	D V
		Burnt Leeks Rarebit Crispy Onions	D G V
		50/50 Mash	D V
		Chilli Roasted Tenderstem Broccoli Romesco	N V
		Cornish New Potatoes Salsa Verde	V

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

- * **Peach Choux Bun** **D G V** 10
Chargrilled Peach | Crème Diplomat | Pimms Textures
- * **Chocolate Gateau** **D G N V** 11
Pecan Praline | Raspberry Parfait | Black Sesame
- Strawberry & Basil Entremet** **D G** 10
Fennel | Lime | Strawberry Sorbet
- Orange Blossom Rice Pudding** **Vegan** 10
Mango | Passion Fruit | Lemongrass
- Assiette of Desserts for Two** **D G N** 25
Chef's Selection of Desserts
- * **Selection of Five World Cheeses** **D G N** 15
Chutney | Biscuits

Flights

- A Trio of Sweet Wine** - 25 ml measures *Sommelier's Selection* 10
- A Trio of Ports** - 25 ml measures *Sommelier's Selection* 12.5

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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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