

CARVERY AND GRILL

APPETISERS

SOURDOUGH (v) With olive oil & balsamic vinegar	3
NOCELLARA DEL BELICE OLIVES (v) A Sicilian favourite	3.5

STARTERS

LEEK & POTATO SOUP (v) Served with toasted sourdough	5
CHICKEN LIVER PARFAIT Home-made chicken liver pâté, coated with butter and served with toasted brioche	7
GRATINATED SCALLOPS Baked North Atlantic scallops with beurre blanc and herbs	13
GRILLED ASPARAGUS (v) Lightly grilled asparagus served with a poached duck egg and hollandaise sauce	10
CRISPY PRAWNS Panko breadcrumb prawns served with mango salsa	11
SCOTCH EGG Golden free-range hen's egg with runny yolk, served with celeriac remoulade	8
TUNA CARPACCIO Thin slices of yellowfin tuna, served with citrus salmoriglio & fennel salad	10

SALADS

SMOKED TROUT SALAD Smoked trout, orange segments, avocado and rocket with lemon oil	13
CAESAR SALAD Baby gem lettuce, shaved parmesan, croutons, anchovies and dressing Add chicken 3 • Add prawns 5	11
FETA & PINE NUT SALAD (v) Baby spinach leaves, roasted pine nuts, feta and honey garlic dressing	12
BURRATA SALAD (v) Burrata cheese, heritage tomatoes, flake almonds and balsamic vinegar	10

DESSERTS

CHOCOLATE BROWNIE Served with poached pear and stracciatella ice cream	7
TIRAMISU Sponge biscuit, coffee and mascarpone cheese	7
BAILEY'S CHEESECAKE Served with berry coulis and caramel biscuit	7

MAIN COURSE

250G BURGER Flame-grilled burger in a brioche bun with a truffle and gherkin sauce, onion rings and french fries Add cheddar 1 • Add fried egg 1 • Add bacon 1	18
LAMB CHOPS With roasted new potatoes, sundried tomatoes and green olives	22
GRILLED CORN-FED CHICKEN BREAST Corn-fed chicken breast with mushroom sauce and baby carrots	17
CALVES LIVER Calves liver, mash potato and onion gravy	20
FISH & CHIPS Beer-battered cod loin served with fries and petit pois	16
SEARED FILLET SEA BASS Baked saffron risotto cake and lemon butter	21
RISOTTO PRIMAVERA Risotto with broad beans and peas, topped with pecorino cheese	15

STEAKS

All our steaks are sourced within 30 miles of the hotel from grain-fed cattle, and are served with fries.

200G FILLET	31
250G RIBEYE	27
250G SIRLOIN	24
SAUCES Green peppercorn • Bearnaise • Red wine jus	2

SIDES

TOMATO & ONION SALAD	4.5
SAUTÉED GREENS	4.5
ROAST NEW POTATOES	4.5
MAC & CHEESE	4.5
TRIPLE-COOKED CHIPS	4.5
SWEET POTATO FRIES	4.5

APPLE & BLACKBERRY CRUMBLE Served with vanilla ice cream	7
CHEESEBOARD Selection of British hard, soft and blue cheeses	8.5
ICE CREAMS & SORBETS Chocolate, vanilla or strawberry ice cream Raspberry, lemon or mango sorbet	5

Before ordering, please speak to our staff about your requirements. Please note that we do not guarantee that our products are free from nut traces.

The Strand Palace Hotel does not knowingly use genetically modified foods. (v) denotes that the food item is vegetarian.

All prices include VAT. An optional service charge of 12.5% will be added to your bill.

WINE LIST

SPARKLING WINE & CHAMPAGNE

VAPORETTO PROSECCO
125ml: 8.25 • Bottle: 31

BOLNEY BUBBLY BRUT NV
125ml: 10 • Bottle: 50

LANSON BLACK LABEL NV
125ml: 14 • Bottle: 70

LANSON BRUT ROSÉ
125ml: 16 • Bottle: 76

MOËT & CHANDON BRUT NV
Bottle: 105

DOM PERIGNON BRUT
Bottle: 275

RED WINE

EL MURO TEMPRANILLO GARNACHA, Spain
175ml: 6.50 • 250ml: 8.75 • Bottle: 26

THE GUMNUT SHIRAZ, Australia
175ml: 7 • 250ml: 8.95 • Bottle: 27

ELITAI O MONTEPULCIANO D'ABRUZZO, Italy
175ml: 7.25 • 250ml: 9.25 • Bottle: 28

WANDERING BEAR MERLOT, USA
175ml: 7.25 • 250ml: 9.25 • Bottle: 29

ARTESANO MALBEC, Argentina
175ml: 7.95 • 250ml: 10.75 • Bottle: 32

RIOJA CRIANZA SENORIO DE LABARTA, Spain
175ml: 8.75 • 250ml: 11.25 • Bottle: 33

VALDIVIESO CABERNET SAUVIGNON, Chile
175ml: 8 • 250ml: 11 • Bottle: 34

DOMAINE ERIC LOUIS PINOT NOIR, France
175ml: 9.50 • 250ml: 12 • Bottle: 40

STONE BARN OLD VINE ZINFANDEL, USA
Bottle: 41

CHÂTEAU LAMOTHE VINCENT BORDEAUX ROUGE, France
175ml: 11 • 250ml: 15 • Bottle: 42

KLOOVENBURG MERLOT, South Africa
Bottle: 44

CAVE DE FLEURIE FLEURIE, France
Bottle: 45

CHIANTI CLASSICO CAMPOMAGGIO, Italy
Bottle: 56

CHÂTEAU CANTEMERLE HAUT-MEDOC, France
Bottle: 72

VILLA BELVEDERE AMARONE VALPOLICELLA, Italy
Bottle: 82

WHITE WINE

EL MURO MACABEO BLANCO, Spain
175ml: 6.75 • 250ml: 8.75 • Bottle: 26

CAMBIO 7 SAUVIGNON BLANC, Chile
175ml: 7 • 250ml: 8.95 • Bottle: 27

STATUA PINOT GRIGIO BLUSH, Italy
175ml: 7.50 • 250ml: 9.75 • Bottle: 28

CHEREAU-CARRE CUVÉE DES DUCS MUSCADET
SEVRE-ET-MAINE, France
175ml: 9 • 250ml: 11 • Bottle: 30

ARTESANO CHARDONNAY, Argentina
175ml: 7.95 • 250ml: 10.75 • Bottle: 31

CASTILLO VIENTO RIOJA BLANCO, Spain
175ml: 8 • 250ml: 10 • Bottle: 32

TUFFOLO GAVI DOCG, Italy
175ml: 9.50 • 250ml: 11.95 • Bottle: 35

DOMAINE FICHET MACON VILLAGES, France
Bottle: 35

MAOTA BAY SAUVIGNON BLANC, New Zealand
175ml: 8.75 • 250ml: 11.75 • Bottle: 37

KLOOVENBURG CHARDONNAY, South Africa
Bottle: 40

MANTLERHOF GRÜNER VELTLINER WEITGASSE, Austria
Bottle: 45

DOMINGO MARTIN ALBARINO, Spain
Bottle: 51

CHABLIS, DOMAINE DES MARRONNIERS,
BERNARD LEGLAND 75CL, France
175ml: 12.50 • 250ml: 13.50 • Bottle: 60

POUILLY FUME LES AFFAUBERTIS E LOUIS, France
Bottle: 61

CHARLES BAKER RIESLING, Canada
Bottle: 66

ROSÉ WINE

THE BULLETIN ZINFANDEL ROSÉ, USA
175ml: 6.75 • 250ml: 9 • Bottle: 26

DOMAINE D'ASTROS ROSÉ, France
175ml: 8 • 250ml: 10.75 • Bottle: 32