

The Delaunay

MENU RAPIDE (v) 17.75

Choice of Tartes Flambées
with mixed leaf salad

Glass of Wine or Beer

Tea or Coffee

TARTES FLAMBEES

Confit Tomatoes & Goats' Cheese (v) 12.50

Classic Smoked Bacon & Shallots (696) 12.50

Scan to view a menu with calories.
Adults need around 2,000 Kcal a day



PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.75

Borscht with Horseradish Crème Fraîche (v) (136)

or
'Severn & Wye' Smoked Salmon (492)

Seared Fillets of Mackerel, Pickled Vegetables (471)

Grilled Spatchcock Chicken, Salsa Verde (806)

Dark Chocolate Mousse with Pistachios (v)

or
Lemon & Elderflower Sorbet (v)

EGGS

Eggs Benedict *small*: (591) 11.50 *large*: (1095) 19.50

Eggs Florentine (v) *small*: (477) 11.95 *large*: (853) 20.50

Eggs Arlington *small*: (570) 13.75 *large*: (1042) 22.50

STARTERS

Jersey Rock Oysters No. 2's (8) 5.25 each

Borscht with Horseradish Cream (v) (136) 9.95

Chicken Soup with Spätzle (264) 9.95

Romaine Wedge Salad (707) 10.50
boiled egg & white anchovies

Roast Root Vegetable Salad
with giant couscous, seeds and
a herb vinaigrette (vg) (505) 12.75

Spring Leek, Pea & Ricotta Tart (v) 14.50

Chopped Chicken Salad (636) 16.00

STURIA OSCIETRA CAVIAR

served with sour cream and blinis

15g 50.00 ~ 30g 80.00 ~ 50g 120.00
(556) (583) (646)

King Prawn & Avocado Cocktail (428) 17.75

Sautéed Duck Livers (583) 18.75
with golden raisins on potato rösti

Dorset Crab Mayonnaise (228) 19.95

'Severn & Wye' Smoked Salmon
small: (492) 13.50 *large*: (542) 21.00

Steak Tartare
small: (286) 16.50 *large*: (783) 31.00

MAIN COURSES

Smoked Haddock Kedgeree, Poached Egg
small: (471) 16.50 *reg*: (874) 22.25

Seared Fillets of Mackerel 19.95
with pickled vegetables 'à la grecque'

Goujons of Haddock (904) 28.75
with crushed minted peas

Whole Baked Sea Bream 32.50
wild garlic and confit lemon

Chargrilled Tranche of Halibut 39.50
with sauce choron

Hriday's Aubergine & Chickpea Curry (vg) (522) 18.50
with basmati rice

Wild Mushroom Feuilleté (v) (529) 21.00
mushroom & thyme cream

Soufflé Suisse, Gem Salad (v) (764) 22.75

Mushroom Stroganoff (v) (648) 23.50
with herb-buttered spätzle

Grilled Spatchcock Chicken,
Salsa Verde (806) 24.50

Devilled Lamb Kidneys (1294) 27.50
rosemary roasted new potatoes

Roast Rump of Spring Lamb 33.00
with thyme braised flageolet beans

Fillet of Beef Stroganoff (1185) 36.95
pilau rice and pickles

STEAKS

Ayrshire 30 Day Dry Aged Aberdeen Angus, served with pommes frites and sauce béarnaise

Rib Eye 10oz (1118)38.95 Fillet 7oz (1105)39.95

SCHNITZELS & SAUSAGES

Aubergine (vg) (505) 19.50
sun-dried tomatoes, salsa verde

Chicken (688) 25.50
lingonberry compote

Wiener (634) 34.50
'holstein': add 3.00

Chicken Schnitzel Sandwich (874) 18.95
lettuce, tomato, marie rose sauce

New York Hot Dog (505) 12.75
caramelised onions

Beef Frankfurter (682) 21.00

Veal Bratwurst (671) 21.50

Montbéliard A.O.C (1182) 24.00

Berner Würstel (1002) 24.75

all sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (310) 5.95

pommes frites (vg) 5.95

sautéed broccoli with chilli & garlic (vg) 6.25

austrian potato salad (194) 5.95

herb buttered peas and beans (v) 5.95

chargrilled hispi cabbage, preserved lemon (vg) 6.25

pickled cucumber salad (vg) (140) 5.95

gem heart salad (vg) (93) 5.50

CHEESE, DESSERTS & ICE CREAM COUPES

Konditorei, Desserts and Ice Cream Coupes are vegetarian, for vegan options please ask your server

BRITISH CHEESES

Dorstone, Quicke's Cheddar, Beauvale Blue 14.50
quince paste, grapes and walnuts

KONDIKOREI

Delaunay Truffles (2) (103) 4.00

'Gate Cottage' Shortbread 3.00

Raspberry Benedicts (2) 3.00

Carrot Cake (578) 8.50

Raspberry and Poppy Seed Cake (vg) 8.75

Esterhazy Hazelnut Gâteau (406) 9.00

Black Forest Gâteau (777) 9.50

Sachertorte (544) 9.75

DESSERTS

Dark Chocolate Mousse
with raspberries and pistachios (v) 8.95

Mint Infused Fruit Salad (vg) (99) 9.75

Baked Vanilla Cheesecake (587) 10.50

Cherry and Apple Crumble 11.25
with a vanilla anglaise

Vanilla Rice Pudding 9.50
with a rhubarb compote

Classic Apple Strudel (480) 12.50
with vanilla ice cream
(vegan alternative available)

KAISERSCHMARRN

The Franz-Joseph (788) 12.75
with a plum compote

ICE CREAM COUPES

Ice Creams & Sorbets (118) 3.00 per scoop

Lemon & Elderflower Sorbet 9.75
with rhubarb compote

Coupe Lucian (828) 11.50
pistachio, almond and hazelnut ice cream
with butterscotch sauce

Banana Split (1004) 11.50
caramelised banana, vanilla ice cream, nougat,
whipped cream with chocolate and raspberry sauces



If you would like to purchase one of our
gift vouchers, please scan the QR code.

Please inform your server if you have any food allergies or special dietary needs.

Cover charge in dining room 2.00 ~ Prices include VAT ~ A discretionary 15% service charge will be added to your bill
All gratuities are managed independently ~ No intrusive or flash photography