

XR

M E N U

Every 2 Weeks XR will be curating a new menu, paying homage to the British Produce of the season
29th March - 12th April

H a n d s O n l y

Bread and XR Dip £4
Enoki Mushroom Truffle Arancini £4
Crispy Squid, Chilli, Coriander, Dill Mayo £5
Iberico Ham Board £10

S e a , L a n d T o T a s t e

Cured Salmon, Hazelnuts, Trout Roe, Mango, Avocado Purée £13
Burrata Cheese, Hops, Red Pepper And Chilli Dressing £11
Lamb Sliders, Lettuce, Gruyere Cheese, Foie Gras Mayo, Truffle Fries £15
Tuna Tartare, Guacamole, Taro Crisps, Ponzu Dressing £14

Linguini With Prawns, Orange And Lime Zest £22
Cod, Yogurt, Blood Orange, Jerusalem Artichoke Crisps £21
Harissa Chicken, Peppers, Spinach, Lime Mayo £20
Pulled Beef Cheek, Shallots, Pickled Walnuts, Jalapeño £23

G a r d e n T o T a s t e

Quinoa Salad, Yogurt, Fresh Herbs £10
Butterhead Salad, Salted Ricotta, Mustard Dressing £11
Parmesan Risotto, Pea Shoots, Fresh Peas, Broad Beans £13
Roasted Cheesy Aubergine, Perilla Leaves, Tomato, Mozzarella £12

D e s s e r t

Chocolat Tart, Lime Jelly and Vanilla Ice Cream £7.50
Mango Pavlova, Ginger Chantilly, Mango Sorbet £7.50
Hazelnut Praline Pastry Choux, Caramelised Pear, Pear Sorbet £7.50
Fruit Salad, With Fresh Seasonal Fruits For 2 People £16
Selection Of Sorbet or Ice Cream (Two Scoops) £4

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LUNCH SET MENU

2 COURSE £25 | 3 COURSE £30

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Cured Salmon, Hazelnuts, Trout Roe, Mango, Avocado Puree
Burrata Cheese, Hops, Red Pepper And Chilly Dressing
Veal Sausage, Potato Puree, Apple

Cod, Yogurt, Blood Orange, Jerusalem Artichoke Crisps
Harissa Chicken, Peppers, Spinach, Lime Mayo
Roasted Cheesy Aubergine, Perilla Leaves, Tomato, Mozzarella

Selection Of Ice Cream And Sorbet
Baba' With Vanilla Chantilly and Pineapple

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ROYAL XR BRUNCH

£35 PP

Includes Every Starter, a Choice of Main Course, a Glass of Champagne on Arrival and a Choice of Red Wine | White Wine with The Main Course.

STARTER

Truffle With Scrambled Egg And Toast
Salmon Tartar, Guacamole, Yuzu Dressing
Enoki Mushroom And Truffle Arancini
Buttered Salad, Salted Ricotta, Mustard Dressing
Lamb Sliders, Lettuce, Gruyere Cheese, Foie Gras Mayo (One Each)

MAIN COURSE

Cod, Yogurt, Orange, Jerusalem Artichoke Crisps
Or
Harissa Chicken, Peppers, Spinach, Lime Mayo
Or
Roasted Aubergine, Perilla Leaves, Tomato, Mozzarella

DESSERT

Royal Sundae



10 COURSE MENU

Canapé

Stracciatella, Wild Strawberry, Calamondin, Organic Honey

Red Prawn Crudo, Raspberry, Red Caviar, Yuzu

Rose Cured Salmon, Foie Gras, Gariguetta, Bramley Apple

Europe Meets Asia, Beurre Noisette Gnocchi And Warm Kombu Tea
Cleanser

Red Mullet, Burnt Aubergine, Leche De Tigre, Carrots Escabeche

Or

Black Cod in Caramel Miso, Asparagus, Artichoke, Duck, Perilla Infused Oil

Beef Cheek, Bone Marrow, Wild Hops, Apple and Nettles Purée

Or

Pigeon, Beetroot, Foie Gras, Purple Potato, Hazelnuts Crumble

Swedish Cheese, Fresh Fizzy Grapes

Sweet Tooth

£ 90

Price Is Inclusive Of Vat. A Discretionary 13% Service Charge Will Be Added To The Bill

Please Advise Of Any Dietary Requirements Or Allergies



VEGETARIAN 10 COURSE MENU

Canapé

Stracciatella, Wild Strawberry, Calamondin, Organic Honey

Beetroot Tartare, Black Lava Salt, Shallots, Mustard Dressing

Arancino, Kohlrabi Jam, Pickled Kohlrabi, Spinach

Europe Meets Asia, Beurre Noisetter Gnocchi And Warm Kombu Tea

Cleanser

Miso and Ginger Soup, Coriander Flower

Bianchetto Truffle Risotto And Sumac

British Cheese, Fresh Fizzy Grapes

"Sweet Tooth"

£ 90

Price Is Inclusive Of Vat. A Discretionary 13% Service Charge Will Be Added To The Bill

Please Advise Of Any Dietary Requirements Or Allergies