

Sample Lunch Menu

Half a Dozen Cape Wrath Oysters with Lemon, Tabasco and Shallot Vinegar (MO,SO₂) £18.50 *Artisan, traditional oysters from the pristine environment of the Kyle of Durness, on the Northern tip of Scotland*

William's Fish Soup with Comté Croutons and Rouille (F,G,M,CE,SO₂,E) £8.50

William's Spicy Crab Soup with Toasted Sourdough (F,G,CR,CE) £9.75

Pan-Fried King Scallops with Garlic Butter, Parsley, Lemon and Toasted Baguette (MO,M,G) £14.50

Sliced Gravadlax and Smoked Salmon Paté with Pickled Fennel and Chargrilled Sourdough (F,G,M,SO2) £9.50

Ham Hock Terrine with a Spiced Apple & Sultana Chutney and Ciabatta (SO2,G) 8.50

Burrata with Confit Cherry Tomatoes, Garlic, Thyme, Lemon and Toasted Pine Nuts & Focaccia (M,G,NU) £9.50

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Moules Mariniere served with French Fries (MO,M,SO2) £15.95

Beer Battered Haddock and French Fries with Pea Purée and Tartare Sauce (F,M,G,SO2,MU,E) £18.50

Catalan Fish Stew with Hake, Cod, Salmon, Chorizo, Mussels and Samphire (MO,F,M) £19.50

Giant Split Prawns served Hot with Garlic Butter, French Fries and a Mixed Salad (M,CR,G,SO₂) *Two halves* £28.50 / *Three halves* £38.50

Pan-Fried Sea Bass Fillet, Confit Shallots, Pancetta and Peas in a Cream Sauce with French Fries (F,M,SO2) £23

Baked Skate Wing with a Brown Shrimp & Caper Butter, New Potatoes and Samphire (F,CR,SO₂,M) £22

Pan-Fried Cornish Mackerel Fillets served with a Fennel & Orange Salad and French Fries (F) £18.50

Baked Hake Fillet topped with a Herb Crust with a White Wine Sauce and served with Kale and New Potatoes (F,M,SO₂,G) £22

Chargrilled Sashimi-Grade Tuna with an Edamame Bean, Kale, Pepper, Carrot & Spring Onion Salad and a Thai Dressing (F,SOY,SO2) £25

Pan-Roasted Cornish Turbot on the Bone, Dauphinoise Potato, Broccoli and a Lobster Velouté (F,M,CR) £28 30-Day Aged Ten-Ounce Sirloin Steak, Green Peppercorn Sauce, Baked Vine Tomatoes & French Fries (M) £34 Aubergine Rollatini served with a Side Salad and French Fries (M,NU,SO₂) £18.50

Side Dishes £3.95: French Fries / Baby Potatoes / Baguette & Netherend Salted Butter (G,M) / Green or Mixed Salad (M)

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Lemongrass & Raspberry Crème Brûlée with Shortbread Biscuit (M,E,G) £8.50

Hot Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream (M,E,G) £8.50

Salted Caramel & Milk Chocolate Tart with Chantilly Cream (M,E,G) £8.50

Ice Creams: chocolate / strawberry / Madagascan vanilla / salted caramel (all E,M) / pistachio (NU,E,M) (one, two or three scoops £4.95 / £6.75 / £8.50)

Sorbets: raspberry / lemon / mango (one, two or three scoops £4.95 / £6.75 / £8.50)

Café Gourmand: A Barista Coffee with a Selection of Three Dark Chocolate Truffles (G,M,SOY,E,NU,SES) £7.95

A Selection of William's Cheeses, Membrillo Jelly, Grapes and Biscuits £9.50 (G,M,SO2)

Allergens are highlighted in bold but we cannot eliminate the chance of cross-contamination. Please advise us of all allergies Allergen Key: G (gluten), M (milk), E (egg), SO2 (sulphur), CR (crustaceans), F (fish), SOY (soya), MU (mustard), NU (nuts), CE (celery), MO (molluscs), LUP (lupin), PEA (peanuts), SES (sesame)