

LACQUER ROOM



Easter Day

STARTERS

Gochujang Scotch Egg

Free-range Burford Brown egg wrapped in Cumberland sausage, crispy panko crust, served with spicy gochujang mayo and micro herbs. British core meets Korean heat.

Cauliflower & Cumin Pakora

Lightly spiced cauliflower florets in chickpea batter, paired with mint raita and tamarind chutney. Yorkshire cauliflower reimaged with Indian street flair.

Yuzu-Cured Smoked Salmon

London-cured salmon with Japanese yuzu dressing, pickled radish ribbons, and dill-flecked crème fraîche on sourdough rye. Nordic-British meets citrusy Tokyo.

Prawn Toast with Watercress Salad

Sesame-crusted prawn mousse on toasted brioche, accompanied by peppery watercress and a lime-fish sauce dressing. British-Chinese classic with a gourmet twist.

MAINS

Miso-Honey Glazed Lamb Rump

Tender Denhay Estate lamb marinated in white miso and heather honey, served with roasted baby carrots and rosemary fondant potatoes. West Country lamb meets umami richness.

Beef Rendang with Spring Vegetables

Slow-cooked Hereford beef in aromatic coconut-curry sauce, served with heritage carrots, asparagus, and turmeric crushed potatoes. Indonesian spice meets British spring bounty.

Teriyaki Salmon with Seaweed Butter

Line-caught Cornish salmon glazed in mirin-soy reduction, topped with nori-infused butter, alongside samphire and jasmine rice. Coastal Britain meets Kyoto elegance.

Tofu & Wild Mushroom Massaman Curry

Creamy Thai-inspired curry with roasted hen-of-the-woods mushrooms, tofu, and Kentish greens, jasmine rice on the side. Vegetarian luxury with Southeast Asian soul.

Five-Spice Chicken & Leek Pie

Succulent chicken, leeks, and peas in a star anise-scented cream sauce, baked under a flaky saffron pastry lid. Comfort pie redefined with Chinese warmth.

Sticky Soy-Ginger Pork Belly

Crisp pork belly glazed in ginger-soy caramel, paired with apple-fennel slaw and sesame-roasted hispi cabbage. Cantonese flavours elevate British pork.

DESSERTS

Matcha & White Chocolate Hot Cross Buns

Easter buns swirled with ceremonial-grade matcha, stuffed with white chocolate chunks, served warm with clotted cream. A zen twist on a British classic.

Black Sesame Sticky Toffee Pudding

Moist date sponge drenched in sesame-infused toffee sauce, accompanied by ginger ice cream. Nutty Asian flair meets sticky indulgence.

2 COURSES £38 | 3 COURSES £45

Please select one dish from each course.
Includes a complimentary glass of Rosé Sparkling.

Please notify us of any allergies or intolerances before placing your order. V - Vegetarian, Ve - Vegan, N - Nuts, S - Shellfish
Please note a discretionary 12.5% service charge will be added to your bill, and all prices include VAT.