LUTYENS GRILL

KING'S CAVIAR

Oscietra	Beluga
15g - 65 | 30g - 110 | 50g - 145	30g - 205 | 50g - 290

Traditionally garnished with shallot, egg yolk, egg white, sour cream and chives

STARTERS

Burrata, pear, thyme crumble, tardivo (v) 18

Lobster bisque, rouille, bronze fennel 28

Scallops, sweetcorn chowder, caviar 28

Leek & Stilton tart, Burford Brown egg, black truffle (v) 24

Smoked lamb scrumpet, herb & caper aioli 23

Hand-carved smoked salmon 20

Shrimp cocktail, Marie Rose 21

Lutyens steak tartare 22

Jersey rock oysters ½ dozen 26 | dozen 52

CARVED FROM THE TROLLEY

Available Monday to Thursday - Lunchtime only

Lutyens Beef Wellington 58

38 day dry aged Hereford beef fillet

served with mash potato

BECOME A FRIEND

Ned Friends have benefits at our restaurants, spa and bedrooms, and priority access to The Ned. Plus exclusive member events, perks and early bookings for special events.
Scan the QR code to find out more.

CALORIE CONTENT

Scan the QR code to find the calorie content of each dish.

v = vegetarian pb = plant based

MEAT BOARD

Our current featured supplier is Grassroots Farms.They are collective of carbon neutral farms, that provide not only a great tasting steak but one which has a positive effect on the environment. They use farming methods that mimic the way nature behaves; to give back and regenerate the health of our ecosystems and delivers the most delicious meat.

Angus/Holstein, *Cote du boeuf, aged 44 days, 1kg* 145

Angus/Holstein, *Porterhouse, aged 44 days, 1kg* 140

Angus/Holstein, *Cote du boeuf, aged 44 days, 500g* 80

Angus/Holstein, *T-bone, aged 44 days, 500g* 75

MEAT

Jack's Creek Wagyu/Angus, *Sirloin, 300g, Australia* 100

'El Capricho', *Ox Chop, aged 100 days, 1.3kg, Spain* 255

Hereford, *Chateaubriand, aged 38 days, 680g, UK* 115

Shorthorn, *Rib-Eye, aged 45 days, 350g, UK* 50

Hereford, *Fillet, aged 38 days, 210g, UK* 47

Holstein/Shorthorn (ex dairy), *Sirloin on the bone, aged 50 days, 500g, Ireland* . 55

Wagyu, Black Kagoshima A5, *Rib-Eye, 300g, Japan* 130

USDA Prime, *NY Strip, 350g, USA* 60

Angus, *Rump, aged 55 days, 280g, UK* 42

Wagyu, Black Kagoshima A5, *Fillet, 210g, Japan* 135

Shorthorn, *Tomahawk, aged 38 days, 1kg, UK* 130

Suffolk Lamb, *Cutlets, 280g, UK* 38

FISH

Whole Dover Sole, *English Channel, 400g* 52

Argentinian Red Prawns, *Patagonia Coast* 45

Turbot Tranche, *North Sea 350g (on the bone)* 48

Lobster Thermidor *Atlantic Ocean 750g* 72

SIDES

All at 14

Lobster Mac 'n' cheese ·
15 hour potatoes, black truffle

All at 9

Purple sprouting broccoli, garlic, lemon · Mixed salad

Blue cheese & bacon salad · Creamed spinach

Mashed potato, confit garlic, red wine jus · Chips

SAUCES

All at 4

Bordelaise

Chimichurri

Red wine jus

Bearnaise

Armagnac & green peppercorn

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
There is a discretionary 14.5% service charge added to your bill all of which is distributed among staff. All above prices are inclusive of VAT