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, tomato relish, sourdough crumb (v) 18

Lobster bisque, rouille, bronze fennel 28

Brixham scallops, champagne, caviar, samphire 28

Somerset Brie and onion tart, Burford Brown egg, truffle (v) 23

Smoked lamb scrumpet, herb & caper aioli 23

Madagascan prawns, garlic, chilli & lemon butter 25 / 50

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 mashed 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 meat board features steaks chosen from a select group of British farms committed to exceptional quality and sustainable farming. Free-range cattle are raised using regenerative farming practices that reduce environmental impact. Slower growing herds and natural grazing methods produce beef with outstanding character and depth of flavour.

Friesian/Jersey ex dairy, *Côte de boeuf, aged 40 days, 1kg, West Scotland* . . . 145

Angus/Holstein, *Côte de boeuf, aged 44 days, 500g, Grassroots Farms* 80

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

Friesian/Jersey ex dairy, *T-Bone, aged 40 days, 500g, West Scotland* 75

Wagyu, British F1, *Rib-Eye, 350g, Yorkshire* 125

MEAT

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

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

Hereford, *Chateaubriand, aged 30 days, 680g, UK* 115

Shorthorn, *Rib-Eye, aged 30 days, 350g, UK* 50

Hereford, *Fillet, aged 30 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* 65

Angus, *Rump, aged 30 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

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

Whole Native Lobster, garlic & herb butter, *British Isles, 850g* 75

SIDES

All at 14

Lobster Mac 'n' cheese ·

15 hour potatoes, truffle

All at 9

Tenderstem broccoli, garlic, lemon · Creamed spinach

Blue cheese & bacon salad · Mixed leaf salad

Mashed potato, confit garlic, red wine jus · Chips

SAUCES

All at 4

Bordelaise

Chimichurri

Red wine jus

Béarnaise

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