

LUTYENS GRILL

KING'S CAVIAR

Oscietra

15g - 65 | 30g - 110 | 50g - 145

Beluga

30g - 205 | 50g - 290

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

STARTERS

Burrata, pink radicchio, blood orange, fennel (v) 18

Lobster bisque, rouille, bronze fennel 28

Brixham scallops, champagne, caviar, monk's beard 28

Jerusalem artichoke & Somerset brie tart, Burford Brown egg, black truffle (v) 22

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.



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 deliver 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
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 . Creamed spinach

Blue cheese & bacon salad . Cornish mixed leaf salad

Mashed potato, confit garlic, red wine jus . Chips

SAUCES

All at 4

Bordelaise

Chimichurri

Red wine jus

Bearnaise

Armagnac & green
peppercorn