

Available from
18:00-21:00

THE RANDOLPH HOTEL

TO BEGIN

Black Pudding Scotch Egg

Homemade Piccalilli | Mixed Leaves

7

Ham Hock Terrine

Pickled Vegetables | Parmesan Crisp

7

Mediterranean Board

Hummus | Flatbread | Tzatziki

6

Blue Cheese Caesar

Bacon Shard | Blue Cheese Dressing

6

Soup of the Day

Artisan Roll | Salted Butter

6

Salt & Chili Calamari

Lime & Coriander Mayonnaise

8

Vegan Greek Salad

Olives | Cucumber

7

Scottish Smoked Salmon

Egg | Capers | Lemon

8

TO FOLLOW

THE GRILL

All our grill dishes are served with a baked garlic mushroom, confit vine tomatoes, fries or side salad

8oz Sirloin

26

Chateaubriand

40 Per Person, based on two people sharing

Roasted Poussin

17

Slow Cooked Pork Belly

18

The Randolph Burger

Cheddar | Caramel Bacon Shake

16

Pan Fried Sea Bass

Samphire | Prawn Butter

17

Pea & Mint Risotto

Creme Fraiche | Parmesan

14

Beer Battered Haddock

Chips | Mushy Peas

15

Vegan Wellington

Steamed Greens | Vegan Jus

14

ON THE SIDE

French Fries

Beer Battered Onion Rings

Blue Cheese Mushrooms

Purple Sprouting Broccoli

Garlic Mashed Potato

Buttered Greens

Macaroni Cheese

Side Salad

4 each

TO FINISH

Raspberry & White Chocolate Torte

Fresh Raspberries | Chantilly Cream

6

Lemon Meringue Pie

Lemon Curd Cream

7

Maple Waffles

Chocolate Sauce | Caramel Ice Cream

7

Petit Four Selection

Chocolate | Citrus | Fruit

4

Peach & Champagne Jelly

Dried Peach & Popping Candy

7

Artisan Cheese

Biscuits | Walnuts | Grapes

8

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. A discretionary 12.5% service charge will be added to the final bill, please inform your server if you would like this to be removed