

Available from
18:00-21:00

THE RANDOLPH HOTEL

TO BEGIN

Black Pudding Scotch Egg

Homemade Piccalilli | Mixed Leaves

Ham Hock Terrine

Pickled Vegetables | Parmesan Crisp

Mediterranean Board

Hummus | Flatbread | Tzatziki

Blue Cheese Caesar

Bacon Shard | Blue Cheese Dressing

Soup of the Day

Artisan Roll | Salted Butter

Salt & Chili Calamari

Lime & Coriander Mayonnaise
£2 Supplement

Vegan Greek Salad

Olives | Cucumber

Scottish Smoked Salmon

Egg | Capers | Lemon
£2 Supplement

TO FOLLOW

THE GRILL

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

8oz Sirloin

£7 Supplement

Roasted Poussin

Slow Cooked Pork Belly

The Randolph Burger

Cheddar | Caramel Bacon Shake

Pan Fried Sea Bass

Sapphire | Prawn Butter

Pea & Mint Risotto

Creme Fraiche | Parmesan

Beer Battered Haddock

Chips | Mushy Peas

Vegan Wellington

Steamed Greens | Vegan Jus

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

Lemon Meringue Pie

Lemon Curd Cream

Maple Waffles

Chocolate Sauce | Caramel Ice Cream

Petit Four Selection

Chocolate | Citrus | Fruit

Peach & Champagne Jelly

Dried Peach & Popping Candy

Artisan Cheese

Biscuits | Walnuts | Grapes
£2 Supplement

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