



COMMONWEALTH MENU

10-15 March 2025

Available in the 1910 Dining Room

TWO COURSE £42 | THREE COURSE £48

Honouring a rich legacy of friendship across the Commonwealth and beyond, join us as we traverse Asia, Australia, New Zealand and Canada through our bespoke menu. Immerse yourself in the authentic traditions of each region, savouring imaginative dishes expertly paired with local wines.

STARTERS

INDIA

Murgh Malai Tikka chicken skewer with hot lime pickle

UNITED KINGDOM

Prawn cocktail with crunchy lettuce and Marie rose sauce

AFRICA

Black eye bean Akara with pickled and roasted celeriac, harissa and coconut yogurt dip

MAINS

NEW ZEALAND

Lamb canon and tomahawk with crispy potato cake, fresh peas, roasted garlic and creamy sheep cheese

AUSTRALIA

Fresh spaghetti with a cream of uni, chilli and fresh herbs

MALAYSIA

Sayur Lemak veg curry with rice and sambal sauce

DESSERTS

SOUTH AFRICA

Malva pudding with apricot and yoghurt sorbet

CANADA

Chestnut sponge, whisky gel and maple whipped ganache

FIJI

Tropical fruit salad in honey lime dressing with granola



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.



Choose a bottle of white or red wine from our Commonwealth wine collection, thoughtfully curated by our Food and Beverage Director, Serge Pradier, ideal for hosting gatherings of up to four guests.

WHITE WINES

AUSTRALIA

BETHANY RIESLING, EDEN VALLEY, SOUTH AUSTRALIA, 2016

Located in Barossa, Bethany's west facing vineyards benefit from cooling breezes during spring and summer. This extends the ripening season allowing the grapes to achieve the right level of sugar and acidity. Notes of green apples, white peach, grapefruit and orange blossom.

SIDEWOOD ESTATE, MAPPINGA CHARDONNAY, ADELAIDE HILLS, SOUTH AUSTRALIA, 2018

Aromas of citrus, pear, ripe peach and honeydew melon on the nose. Following through onto the palate the flavours are enhanced with subtle hints of honey and nutmeg from the influence of 10 months maturation in French oak barrels.

NEW ZEALAND

SAUVIGNON BLANC, OTU, MARLBOROUGH, 2022

This bold wine presents aromas of passion fruit, lime zest and white nectarine. The palate is light-bodied, which builds and ends on a long, mineral finish with undertones of gooseberry, passion fruit and classic citrus fruits.

SOUTH AFRICA

CHENIN BLANC, THE POST TREE, SWARTLAND, SOUTH AFRICA, 2023

Crisp and refreshing with succulent tropical hints.

RIESLING, GROOTE POST, DARLING HILLS, SOUTH AFRICA, 2022

Ginger and spice abound on the palate with a long, lingering finish.

RED WINES

AUSTRALIA

VASSE FELIX, CABERNET SAUVIGNON, SOUTH WEST AUSTRALIA, 2018

A classic wine from a classic Margaret River producer. It delivers complex and intriguing dried sage, aniseed and violet aromas, which whisper through deeper notes of blackcurrant, dark chocolate and candied orange peel.

NEW ZEALAND

OTU, PINOT NOIR, MARLBOROUGH, NEW ZEALAND, 2020

The wine displays dark cherry, black plum aromas with light cedar, smoky oak notes. A rich, concentrated palate follows, with fine tannins that will develop further over time.

SOUTH AFRICA

OMB RED, GROOTE POST, SWARTLAND, SOUTH AFRICA, 2021

Fruit driven blend of Merlot, Cabernet Sauvignon and Shiraz, soft tannins and a smooth finish.

POST TREE SHIRAZ CINSULT, SWARTLAND, SOUTH AFRICA, 2023

Exciting blend of these two grape varieties, rich and rounded on the palate.

Please ask for our full wine list should you wish to view more wine options.