



# COMMONWEALTH MENU

9-14 March 2026

*in the 1910 Dining Room*

TWO COURSE £42.5 | THREE COURSE £48.5

## STARTERS

### CARIBBEAN & PACIFIC

#### SPICED PUMPKIN AND COCONUT SOUP

A warming blend of pumpkin and coconut, delicately spiced, reflecting the vibrant tastes of the Caribbean and Pacific regions. (plant-based)

### UNITED KINGDOM

#### SALMON AND SMOKED HADDOCK FISHCAKE

Traditional British fishcake made with salmon and smoked haddock, offering a comforting and familiar start to the meal.

### INDIA

#### INDIAN-STYLE CHAAT SALAD

A refreshing salad inspired by the street food of India, combining tangy, spicy and crunchy elements for a lively appetiser. (plant-based)

## MAINS

### JAMAICA

#### JERK CHICKEN WITH RICE AND PEAS

Classic Jamaican jerk chicken, marinated in a blend of aromatic spices and served alongside rice and peas, encapsulating the essence of Caribbean cuisine.

### INDIA & UNITED KINGDOM

#### LAMB ROGAN JOSH

A rich and aromatic lamb curry, showcasing the culinary connection between India and the United Kingdom, with tender meat in a spiced sauce.

### AUSTRALIA

#### GRILLED BARRAMUNDI WITH LEMON MYRTLE BUTTER

Australian barramundi fillet, expertly grilled and finished with lemon myrtle butter, offering delicate flavours and a nod to native ingredients.

## DESSERTS

### UNITED KINGDOM

#### STICKY TOFFEE PUDDING

A beloved British dessert, featuring a moist sponge cake sweetened with dates and drizzled with warm toffee sauce. (v)

### AUSTRALIA & NEW ZEALAND

#### MANGO AND PASSIONFRUIT PAVLOVA

A crisp meringue base with a soft centre, topped with whipped cream, fresh mango and passionfruit, celebrating the sweet fruits of Australia and New Zealand. (v)

### SOUTH ASIA

#### CARDAMOM RICE PUDDING WITH PISTACHIO

Creamy rice pudding, subtly flavoured with cardamom and finished with a sprinkle of pistachios, drawing inspiration from South Asian desserts. (v)



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.