



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)

