

HOUSE COCKTAILS

BEYOND THE GATES - 13
Bacardi, Discarded rum, lime, banana

THREE BRIDGES - 12
Vodka, dill, parsley, elderflower cordial, citrus

THE BLUDHAVEN - 14
Monkey Shoulder whisky, honey, toasted sesame seeds

THE PARK ROW MARTINI - 13
House Vermouth with gin or vodka

CHAMPAGNE BY THE GLASS

NV LAURENT-PERRIER « La Cuvée » Brut - 16

NV LAURENT-PERRIER Blanc de Blancs Brut Nature - 28

NV LAURENT-PERRIER Cuvée Rosé - 21

MV LAURENT-PERRIER Grand Siècle N° 24 - 50

AMUSEMENT MILE

NITRO POPCORN - 7

EDIBLE BALLOONS - 5

NITRO ICE-CREAM - 18 (for two minimum)

STARTERS

VEAL SWEETBREADS, GIROLLE MUSHROOM & SUMMER VEGETABLE FRICASSEE, sherry vinegar gastrique - 17

CITRUS CURED LOCH FYNE SALMON, avocado purée, pink grapefruit, breakfast radish, Aruga caviar - 15

USDA HAND-CUT STEAK TARTARE, confit egg yolk, fried beef tendons, Berkswell cheese - 15

MULLIGATAWNY SOUP, Bombay potatoes, date chutney, puffed wild rice (VG) - 8

SWEETCORN, LEMON GRASS & BASIL SOUP, charred corn, poppy seed lavash (VG) - 8

GRILLED CARROT, GINGER & SWEET POTATO TARTARE, pickled carrots, soy cured Cacklebean egg (V) - 12

HEIRLOOM TOMATO GALETTE, goat's curd, olive tapenade, reduced balsamic, sunflower seeds (V) - 12

SUMMER SALAD, watermelon radishes, gem leaves, pine nut dressing (VG) - 9

HERITAGE BEETROOTS, barrel aged feta, salted walnuts, yoghurt foam (V) - 10

TO SHARE

GOTHAM CITY HARBOR PLATTER - 90
Diver scallop ceviche, Dublin Bay prawns, king prawns, Lindisfarne oysters, Shetland mussels, Cornish clams, spider crab, octopus salad
Add whole lobster - 60

GOOSNARGH TRUFFLE GLAZED WHOLE CHICKEN, potato dauphinoise, Madeira jus - 68

ORANGE BLOSSOM HONEY-GLAZED LANCASHIRE DUCK BREASTS, confit duck leg, frisée salad - 82

550G PEPPERCORN CRUSTED 28 DAY USDA CHATEAUBRIAND - 90

1.2KG TOMAHAWK STEAK - 95

OYSTERS

LINDISFARNE ROCKS
Six - 18
Dozen - 36

CARLINGFORD ROCKS
Six - 18
Dozen - 36

MORECAMBE BAY
Six - 21
Dozen - 42

BAKED OYSTERS, CHAMPAGNE & CAVIAR SABAYON
Six - 24 / Dozen - 48

FRIED OYSTERS, CELERIAC REMOULADE, HONEY & BLACK TRUFFLE
Six - 24 / Dozen - 48

CAVIAR

SIBERIAN STURGEON
30g - 90
50g - 150

GOLDEN OSCIETRA
30g - 160
50g - 270

IMPERIAL
30g - 120
50g - 200

TASTE OF GOTHAM CITY HARBOR
10g of each - 140

SHELLFISH

ALASKAN KING CRAB OMELETTE, Pecorino glaze - 22

LOCH FYNE HAND-DIVED SCALLOPS, sweetcorn purée, crispy Parma ham, corn shoots - 18

CHERRY STONE CLAMS, smoked rock oyster & squid, horseradish velouté - 19

ROASTED LOCH FYNE LANGOUSTINES, lime, chilli & butter - 22

SEAFOOD COCKTAIL, Marie Rose, avocado, smoked paprika - 17

NATIVE LOBSTER THERMIDOR Half - 36 / Whole - 69

MAINS

DOVER SOLE À LA GRENOBLOISE - 44

BEER BATTERED HADDOCK, minted pea purée, homemade tartare, triple cooked chips - 19

BRILL ON-THE-BONE, pine nut crust, baby artichoke, broad bean & tomato salsa, tarragon butter - 32

PARK ROW HOUSE BURGER - 17 (add bacon/onion ring/short rib/fried egg, 2 each)

BIG BELLY BURGER Short rib, maple cured bacon, Applewood cheddar, house pickles, ranch dressing - 24

300G BRITISH SADDLEBACK PORK LOIN, savoy cabbage, cep mushroom & Marsala sauce - 27

CHICKEN AND HAM HOCK PIE corn fed chicken, smoked ham hock & tarragon - 22

220G LAKE DISTRICT ROSE VEAL ESCALOPES, port wine reduction, Meyer lemon & caper butter sauce - 24

200G LAKE DISTRICT BELTED GALLOWAY BEEF FILLET, shallots, baby spinach, sauce Bordelaise - 52

250G LAKE DISTRICT BLUE GREY RIBEYE STEAK, peppercorn sauce - 40

HERDWICK LAMB RACK, whipped goat's curd, green olive tapenade, peas & mint oil - 36

HAND-CUT TAGLIATELLE, forest mushrooms, black summer truffles & Parmesan (V) - 24

WILD WATERCRESS RISOTTO, courgette flowers, corn flowers (VG) - 19

SIDES

Triple cooked chips - 5

French fries with truffle & Parmesan - 6

Summer cabbage, smoked bacon, pearl onions - 6

Truffle mac & cheese - 8

Marinated heritage tomato & chive salad - 6

Tenderstem broccoli, chilli & garlic - 6

Sautéed chestnut mushrooms, garlic butter - 6

Potato croquettes, herb crème fraîche, Native lobster, Aruga caviar - 19

Selection of warm house breads, black truffle cultured butter - 5

(V) Vegetarian (VG) VEGAN

PLEASE ASK TO SEE OUR DESSERT MENU

The majority of our dishes can be made gluten free and dairy free upon request. Please always inform your server of any allergies or special dietary needs before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen information is available upon request. A discretionary 12.5% service charge will be added to your bill. All gratuities managed independently. Vaping is not permitted.



THE
ICEBERG
LOUNGE