

# IDALIA

## APERITIFS

Negroni - Tanqueri Gin, Sweet Vermouth, Campari . . . . . 17

Paloma - Casamigos Tequila, Pink Grapefruit Soda, Agave, Lime . . 16

**Champagne** . . . . . 125ml

Charles Heidsieck, Brut NV Reims . . . . . 17

Charles Heidsieck, Rosé Réserve, Brut NV Reims. . . . . 24

Charles Heidsieck, Blanc de Blancs, Brut NV Reims . . . . 25

**English Sparkling** . . . . . 125ml

Coates & Seely, Brut Reserve NV, Hampshire . . . . . 15

Coates & Seely, Rosé NV, Hampshire . . . . . 17

Coates & Seely, Blanc de Blancs NV, Hampshire. . . . . 20

## SMALL PLATES

Mixed marinated olives . . . . . 5

Idalia's bread basket, salted butter . . . . . 6

Beef sausage roll, kimchi ketchup . . . . . 7

Korean fried Gochujang chicken thigh,  
Siracha mayonnaise, spring onion & sesame . . . . . 9

## SEAFOOD BAR

Porthilly oysters, salmon roe,  
Japanese dressing, yuzu granita (6/12). . . . . 30/55

Prawn cocktail, avocado, little gem, paprika, lemon. . . . . 19

Crab salad, mango, chilli, ginger, coriander & shaved coconut . . . . . 22

Smoked Salmon, melba toast, lemon, watercress . . . . . 17  
*(condiments - hard boiled egg, shallots, gherkins, capers, crème fraîche)*

Seafood tower, aioli & mignonette dressing *(Build your own)*

Lobster - ½ or whole. . . . . 36/70

Prawns - each. . . . . 3.5

Razor Clams - each . . . . . 4.5

Oysters - each . . . . . 4.5

## STARTERS

Nettle, spinach & wild garlic soup (v) . . . . . 9

Wye Valley asparagus, poached hens egg, hollandaise (v) . . . . . 14

Burrata, lovage pesto, broad beans, basil & pine nut (v) . . . . . 16

Kombu brined sea bream, pomegranate, blood orange & lovage oil . . . 18

Classic steak tartare, hens egg, milled oat toast . . . . . 18/34  
*Main course served with Koffmann chips*

## MAINS

Lobster Linguine, Datterini tomatoes, chilli, garlic & basil . . . . . 42

Wild Salmon, saffron, pale ale, bacon, lettuce & peas . . . . . 29

Miso crusted black cod, bok choy, chilli & spring onion . . . . . 38

Sea bass en crouete, sprouting broccoli, citrus hollandaise *(Serves 2)* . . . . 78

Whole spice flamed Turbot, Shichimi Togarashi butter,  
Tatsoi & pickled daikon *(Serves 2/3)* . . . . . 95

Chermoula marinated pork chop, pickled red onion, fennel & apple . . 35

Herb crusted Herdwick lamb cutlet, courgette flower,  
rolled belly, ricotta . . . . . 42

Sri Lankan chicken curry, cardamon basmati rice, sambals . . . . . 28

Spring risotto, broad bean, courgette,  
spring peas & heritage radishes . . . . . 26

## HOT COAL FIRED

Rib Eye *(Bone)* 350g . . . . . 48

Beef Fillet 200g . . . . . 48

Porterhouse 700-800g *(Serves 2)* . . . . . 110

## SIDES

Heirloom tomatoes, blood orange & basil salad. . . . . 6

Beef tallow chunky chips, rosemary salt . . . . . 6

Jersey royals, mint butter. . . . . 7

Grilled purple sprouting broccoli, garlic & red chilli . . . . . 6

Little gem, pickled shallots & dill . . . . . 5.5

## DESSERT

Classic tiramisu . . . . . 9

Apple crumble . . . . . 8

Rum baba. . . . . 9

Eton mess . . . . . 7

Pistachio cheesecake . . . . . 11

Vivienne Heel *(Serves 2)* . . . . . 21

Cheese Board *(3 Cheeses)*, grapes, membrillo, crackers . . . . 17

## Selection of Sauces 3.5

Red Wine Jus, Mushroom, Bearnaise, Chimichurri

*Please inform your server of any allergies or intolerances before placing your order.  
A discretionary optional service charge of 13.5% will be added to your bill.*

*We are committed to sustainability by sourcing seasonal, local ingredients,  
reducing waste, and supporting responsible fishing and farming practices.*