
Set Lunch & Dinner | 12pm–3pm everyday | 5pm–8pm Fridays

2 courses £19 | 3 courses £23

Homemade sourdough with Longman's butter or olive oil | £4

Starters

Chilled pea soup

Summer salad with courgette, tomatoes, rocket, basil and Rosary goats cheese

Chicken Caesar, shaved Parmesan and romaine lettuce

Mains

Pea tortellini, confit tomatoes and Parmesan

Whole mackerel with fennel and courgette salad

Half boneless roasted chicken with sweetcorn and hazelnut salsa

Sides £5.00 each

Grilled baby gem | Butter leaf salad | Chips with aioli | Cornish Mid potatoes

Desserts

Eton mess

Rhubarb and apple tart with ice cream

British cheese selection (see reverse)

Afternoon Tea | £22.50

12.00pm–4.30pm

A selection of sandwiches including: ham and Dijon mustard, smoked salmon and cream cheese, egg and cress, cucumber and cream cheese.

Mini cakes, pastries and warm scones served with Peyton and Byrne preserves and Devonshire clotted cream.

Served with your choice of bottomless tea or coffee

Champagne Afternoon Tea

With a glass of Jean-Peal Deville Carte Noir Brut NV, Reims, France | £31.50

**Our Sommelier's
Suggestions**

White | 125ml glass

Limoux Chardonnay, Toques et Clochers, Languedoc-Roussillon, France | £5.50

Albarino San Campio, Bodegas Terras Gauda, Rias Baixas, Spain | £6.50

Sancerre, Domaine Gerard Fiou, Saint Satur, France | £7.50

Rosé | 125ml glass

Reserve de Gassac Rosé, VdP de l'Hérault, France | £5.50

Cotes de Provence Rose, Carteron 'elegance', France | £6.50

Red | 125ml glass

Petit Clos Pinot Noir, Marlborough, New Zealand | £5.50

Valpolicella Classico `Saseti`, Monte dall'Ora, Castelrotto, Italy | £6.50

Saint-Émilion Grand Cru, La Croix Chantecaille, Bordeaux, France | £7.50

Cakes & Cookies

Chocolate & hazelnut cookie | £2.20

Carrot cake | £4.75

Gluten free gooey chocolate cake | £4.75

Gluten free plum & orange cake | £4.75

Salted caramel & chocolate tart | £4.75

Treacle tart | £4.50

Bakewell tart | £4.50

Coffee & walnut cake | £4.75

Lemon drizzle cake | £4.75

Rhubarb and coconut tart | £4.50

Cake of the day | £4.75

Cheese

1 cheese £5.50 | selection of 3 £15.50

Baron Bigod

Cow, creamy, white bloomy-rind, Suffolk

Berkswell

Sheep, fruity, firm, West Midlands

Celtic Promise

Cow, springy texture, vegetarian rennet, unpasteurised, Ceredigion

Cerney Ash

Goat, clean, fresh, citrus flavour, unpasteurised, Cirencester

Mrs Kirkhams Lancashire

Cow, buttery, succulent, crumbly, Goosnargh

Perl Las Blue

Cow, creamy, gently salty, Ceredigion

Shropshire Blue

Cow, nutty, creamy, vegetarian rennet, Nottinghamshire

Saint Duthac

Sheep, blue, creamy, salty, vegetarian rennet, Dornoch Firth

Tunworth

Cow, Camembert-style, classically creamy, Hampshire

Coffee

Filter coffee £2.00

Espresso £2.40

Double Espresso £2.60

Americano £2.60

Flat White £3.00

Cappuccino £3.00

Latte £3.00

Macchiato £2.80

Double Macchiato £3.25

Mocha £3.25

Hot Chocolate £3.40

Tea

Black Tea | £3.00

English Breakfast

Earl Grey Bluestar

Lapsang Souchong

Darjeeling

Venetian Rose

Green Tea | £3.50

Jasmine Chung Hao

Organic Fog

White Tea | £3.50

Snow White

Malawi White

Infusions | £3.50

Camomile flowers

Peppermint

Fennel

Ayurvedic harmony

Pomegranate

Wild berries

Lemon & ginger rooibus

Elderflower & ginger

Soft Drinks

Pink lemonade | £3.20

Elderflower presse | £3.20

Coke £3.25 | Diet Coke £2.95

Brekland Posh Pops | *Please ask for our range of flavours* | £3.20

Mineral water | *Still or sparkling* | 75cl | £3.25

Iced Tea | *Please ask for our range of flavours* | £2.50

Beers & Ciders

Meantime London Lager
4.5% | £5.00

Five Points Pale
4.4% | £5.75

Camden Gentleman's Wit
4.3% | £5.00

Hawkes Urban Orchard cider
4.5% | £5.50

The
National
Dining
Rooms