



THE  
**CAVENDISH**  
MARYLEBONE

## STARTERS

Grass-Fed Beef Tartare, Horseradish, Grilled Sourdough	12
Roast Duroc Pork Belly, Anchovy Dressing & Capers	8
Grilled Cornish Mackerel, Apple, Elderflower & Wood Sorrel	11
Portland Crab & Leek Tartlet, Watercress & Grapefruit salad	14
Forge Farm Pumpkin, Roscoff Onion, Pickled Walnut & Harborne Blue	10

## MAINS

Stout-Braised Pork Cheeks, Butter-Roasted Celeriac, Pickled Ginger	25
Braised Rabbit & Cep Pie, Suet Crust & Roasted Hispi Cabbage	24
Homemade Spaghetti alla Puttanesca	15
Hereford Bavette and Chips	16
Chestnut Mushroom & Tarragon Risotto, Hazelnut Pesto	15
Wild Monkfish, Braised Fennel & Spiced Mussel Broth	27

Creamed Potato 4.5 / Smoked Bone Marrow Sauce 3.5

Steamed Greens 4 / Triple Cooked Chips 4

Gravy 3

Prices are inclusive of VAT. A 12.5% discretionary service charge will be applied to the bill. If you have any dietary requirement please speak to a member of staff and we will be happy to help. We've gone cashless. We would really appreciate if you use contactless or card payment method only. Please keep correct social distancing between tables and please ensure you wear a mask while moving around the site.



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## DESSERTS

Caramelised Apple & Calvados Tarte Tatin, Crème Fraiche (for 2)	16
Tahitian Vanilla Custard Tart, Poached Blackberries & Hibiscus	8.5
Chocolate and Hazelnut Parfait, Luxardo Cherries & Milk	7.5
Selection of British Cheese, Sweet Tomato & Mustard Seed Chutney	12.5

## SWEET WINES (125ml / Bottle)

2016 Buiten Muscat, <i>Cape of Good Hope, South Africa</i>	9.5/40
2014 Sauska Tokaji Aszu, 5 Puttonyos, <i>Hungary</i>	70

## AFTER DINNER COCKTAILS

Rupert <i>Makers Mark, Bergamot, Orange, Lemon &amp; Egg White</i>	12
Cavendish Blazer <i>Hennessey, Cointreau, Crème de Mure</i>	14
Espresso Martini <i>Fair Coffee Liquer, Absolut, Espresso</i>	12
White Russian <i>Absolut, Fair Coffee Liquer, Cream</i>	12

## DIGESTIF (50ml)

Limoncello di Capri	8.5
Chartreuse Yellow / Green	9.5/11
Amaro Montenegro	8
Patron XO Café	10





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## Breakfast Menu

Cavendish Granola, Yoghurt & Honey	6
Scrambled Duck Eggs on Toast	8
Smoked Streaky Bacon, Eggs & Toasted Sourdough	8.5
Toasted Sourdough with Marmalade or Strawberry Balsamic jam	5
Grilled Bacon Chop & Fried Duck Eggs	19
Drop Pancakes, Smoked Streaky Bacon or Berry Compote, Crème Fraîche	11/10
Cavenglish Breakfast, Bacon, Country Style Sausage, Mushrooms, Beans, Tomato, Fried Eggs & Toast	16

We have a selection of Tea's, Coffee's and fruit juices available on request

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### BRUNCH

Cavendish Granola, Yoghurt & Honey	6
Smoked Streaky Bacon, Eggs & Toasted Sourdough	8.5
Scrambled Duck Eggs on Toast	8
Drop Pancakes, Smoked Streaky Bacon <i>or</i> Berry Compote & Crème Fraîche	11/10
Cavenglish Breakfast (Bacon, Sausage, Mushrooms, Beans, Toast, Fried Eggs & Tomato)	16

### STARTERS

Grass-Fed Beef Tartare, Horseradish, Grilled Sourdough	12
Portland Crab & Leek Tartlet, Watercress & Grapefruit salad	14
Roast Duroc Pork Belly, Anchovy Dressing & Capers	8
Roasted Forge Farm Pumpkin, Roscoff Onion, Pickled Walnut Chutney & Harborne Blue	10

### SUNDAY ROAST

Grass-Fed Hereford Beef Sirloin, Yorkshire Pudding & Horseradish Cream  
24  
(Served with Duck Fat Potatoes, Cavolo Nero, Cauliflower Gratin & Braised Red Cabbage)

### MAINS

Braised Rabbit & Cep Pie, Suet Crust & Roasted Hispi Cabbage	24
Stout-Braised Pork Cheeks, Butter-Roasted Celeriac, Pickled Ginger	25
Line Caught Wild Monkfish, Braised Fennel & Spiced Mussel Broth	27
Hereford Bavette & Chips	16
Homemade Spaghetti alla Puttanesca	15
Chestnut Mushroom & Tarragon Risotto, Hazelnut Pesto	15

Creamed Potato 4.5 / Steamed Greens 4 / Triple Cooked Chips 4 / Gravy 3  
Bone Marrow Sauce 3.5

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## Canapé Menu

Perfect for the start of your dinner while you get settled, or to enjoy with drinks.

All canapés are individually priced so you can tailor them to your party perfectly.

Oysters served either Natural or Dressed  
£3/£3.50

Beef Shin & Smoked Bacon Kromeski  
£1.50

Smoked Cod Roe, Lavash & Espelette  
£1.50

Cream Truffled Goat's Cheese & Porcini  
£1.75

Portland Crab Beignets  
£2.50

Pork and Apricot Rillettes  
£1.75

Spiced Sweetcorn Fritters, Chilli Jam  
£1.50

Selection of British Cheeses served on Oat Biscuits

Price on request



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**£65 Christmas Set Menu**

Aylesbury Duck Liver, Foie Gras Paté, Sherry-Poached  
Quince & Clementine Milk Bread

Smoked Hampshire Chalk-stream Trout, Soused Onions &  
Horseradish

Jerusalem Artichoke, White Bean Soup & Roasted Garlic

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Roast Breast of Guinea Fowl, Chestnuts & Smoked Bacon Gravy

Day Boat Lemon Sole, Leek Fondue, Shellfish & Preserved  
Lemon Butter

Spiced Cauliflower & Beluga White Lentil Wellington, Buttered  
Raisin Preserve

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Date & Cinnamon Pudding, Brandy Butter Cream

Rum Roasted Pineapple, Brioche & Lime

White Chocolate & Yoghurt Ganache, Marmalade & Feuilletine

Selection of British Cheese, Tomato & Onion Seed Chutney with  
Oat Biscuits  
(£6 supplement)





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## **CHRISTMAS FEASTING MENU**

**£70pp**

Our feasting menu is served family style for all to share, minimum 6 guests

Salt Baked Beets, Goat's Curd, Cobnuts & Honey

Truffle-Baked Shellfish, Cider & Rye Bread

Warm Salad of Confit Duck, Black Pudding & Apple

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Roast Rib of Hereford Beef, Beef Fat Potato Terrine & Lyonnaise Onions

Whole Roast Turbot, Roasted Salsify, Jerusalem Artichoke & Pickled Girolles

Sweet Spiced Buttermilk Cabbage Hearts, Smoked Parsnip Cream & Pomegranate

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Treacle & Burnt Butter Tart, Clotted Cream

Caramelised Muscovado Mousse, Millionaire's Shortbread

Whiskey-Poached Plum Trifle, Candied Almonds

Selection of British Cheese, Sweet Tomato & Mustard Seed Chutney (£6 supplement)



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<b>Brunch Martini</b>	9
<i>Gin, Green Chartreuse, Marmalade, Lemon</i>	
<b>Last Nights Mistake</b>	9
<i>Campari, Peach Liquor, Prosecco</i>	
<b>Rupert</b>	12
<i>Makers Mark, Bergamot, Orange, Lemon &amp; Egg White</i>	
<b>Pornstar's Revenge</b>	14
<i>Champagne, Chamboard, Grand Marnier, Passoa</i>	
<b>Ezy Ryder</b>	12
<i>Mount Gay, Frangelico, Congac, Chocolate Bitters</i>	
<b>Hawaiian Secret</b>	10
<i>Absolut, Hibiscus, Pineapple, Lemon, Peychaud Bitters</i>	
<b>Cavendish Blazer</b>	14
<i>Hennessey, Cointreau, Crème de Mure</i>	
<b>Mezcal Mary</b>	10
<i>Bruxo Mezcal, Tomato, Cavendish Spice Mix</i>	

## BAR SNACKS

<b>Maldon Rock Oysters (3/6/12)</b>	
Available Natural	9/15/30
Or Dressed	12/21/42
(Cucumber Vinegar & Granita / Fermented Chilli & Lemon Pickle / Cabernet Vinegar, Smoked Shallot & Longer Pepper)	
Pork Scratching, Dijon Mustard	4.5
Smoked Cod Roe & Onion Seed Lavash	6
Fried Artichokes, Parmesan, Black Garlic Aioli	6
Braised Beef Shin & Smoked Bacon Kromeski	7
Crispy Fried Chicken, Harissa & Lime	7
Cavendish BBQ Wings	7
Hampshire Durok Pork Sausage Roll	4.5
Selection of British Cheese, Sweet Tomato Chutney	12.5

## WHITE SPARKLING

			125ml	750ml
Italy, Veneto	N/V	Prosecco Millesimato Bellia <i>Prosecco</i>	£7.5	£33.50
Champagne	N/V	Drapier Brut 1 <sup>er</sup> Cru <i>Chardonnay, Pinot Noir &amp; Pinot Meunier</i>	£12.5	£58.00
Champagne	N/V	Drapier Brut Nature Zero Dosage <i>Chardonnay &amp; Pinot Noir</i>		£72.00
Champagne	N/V	Drapier Blanc de Blanc <i>Chardonnay</i>		£78.00
Champagne	N/V	Veuve Clicquot Yellow Label <i>Pinot Noir, Pinot Meunier &amp; Chardonnay</i>		£100.00
Champagne	N/V	Ruinart Blanc de Blanc <i>Chardonnay</i>		£115.00
Champagne	N/V	Drapier Carte D'Or <i>Chardonnay</i> <b>magnum</b>		£125.00
Champagne	2008	Dom Pérignon <i>Chardonnay &amp; Pinot noir</i>		£250.00

## ROSE SPARKLING

Champagne	N/V	Laurent Perrier <i>Pinot noir</i>		£105.00
Champagne	N/V	Ruinart <i>Pinot noir &amp; Chardonnay</i>		£135.00

## ROSE

			125ml	175ml	750ml
France, Provence	2018	Côte de Provence, Carte Noir <i>Grenache &amp; Cinsault</i>	£7.50	£9.50	£37.00
Italy, Puglia	2018	Tormaresca Calafuria, <i>Negromaro</i>	£8	£11	£56.00
France, Provence	2018	Côte de Provence, Minuty 281 <i>Grenache, Syrah &amp; Cinsault</i>			£140.00

## WHITE

			125ml	175ml	750ml
South Africa	2019	Keinkloof, Chenin blanc <i>Chenin blanc</i>	£5.5	£6.5	£25.00
Italy, T-Alto Adige	2018	Pinot Grigio, Mezzacorona <i>Pinot Grigio</i>	£6.5	£8.5	£33.00
Germany, Rhein	2018	Riesling, White Rabbit <i>Riesling</i>	£6.5	£9	£35.00
N-Z, Marlborough	2018	Sauvignon Blanc, Mahi <i>Sauvignon Blanc</i>	£8.5	£10.5	£42.00
South Africa, Elgin	2018	Chardonnay, Elgin Vintners <i>Chardonnay</i>	£8.5	£12	£46.00
France, Burgundy	2018	Chablis, D. Ste Claire, Organic <i>Chardonnay</i>			£53.00
Austria, Wachau	2018	Gruner Vetliner Federspiel, R. Pichler <i>Gruner Vetliner</i>			£57.00
Italy, Piedmont	2017	Gavi, Bruno Broglia <i>Cortese</i>	£12	£15	£65.00
France, Loire Valley	2018	Pouilly Fume Les Berthier, J. Daguena <i>Sauvignon Blanc</i>			£68.00
France, Loire Valley	2017	Sancerre, Charles Dupuis <i>Sauvignon Blanc</i>			£68.00
France, Burgundy	2016	Chardonnay, Pierre Morey <i>Chardonnay</i>			£70.00
France, Burgundy	2014	Chassagne-Montrachet 1 <sup>er</sup> Cru <i>Chardonnay</i>	£17	£21	£90.00
Italy, Umbria	2016	Cervaro della Sala, Machesi Antinori <i>Chardonnay &amp; Grechetto</i>			£105.00
France, Burgundy	2017	Meursault, Henri Boilot <i>Chardonnay</i>			£120.00
France, Burgundy	2017	Puligny Montrachet, « Les Pucelles » <i>Chardonnay</i>			£170.00
Italy, Umbria	2017	Cervaro della Sala, M. Antinori magnum <i>Chardonnay &amp; Grechetto</i>			£210.00

## RED

			125ml	175ml	750ml
S.A., Swartland	2018	Front Row, Stefan Bosson <i>Shiraz, Mourvedre &amp; Viognier</i>	£5	£7	£28.00

Italy, Veneto	2016	D. Salice Salentino Riserva <i>Negroamaro &amp; Malvasia Nera</i>	£6	£7.5	£30.00
Italy, Veneto	2017	Bonacosta Valpolicella, Masi <i>Morvina, Corvina &amp; Rondinella</i>			£36.00
Australia, Victoria	2017	Mathilde Shiraz, Tournon <i>Syrah</i>	£7.0	£10	£38.00
Argentina, Mendoza	2017	Finca Decero Malbec <i>Malbec</i>	£7.0	£10	£38.00
France, Beaujolais	2017	Fleurie La Madone, Duboeuf <i>Gamay</i>			£42.00
Chile, Maipo Valley	2015	Cabernet Sauvignon, Haras de Pirque <i>Cabernet Sauvignon, Syrah</i>	£8.0	£11	£42.00
Lethbridge, Australia	2019	Pinot Noir, Between Five Bells <i>Pinot Noir</i>	£10	£15	£58.00
Italy, Piedmont	2015	Barolo, Prunoto <i>Nebbiolo</i>			£85.00
France, Burgundy	2014	Nuit-Saint-George Les Murgers <i>Pinot Noir</i>			£120.00
France, Burgundy	2016	Gevrey-Chambertin 1er cru Champonnets <i>Pinot Noir</i>			£157
Spain, Rioja	2012	Rioja Reserva, C. Valdemar <i>Tempranillo &amp; Mazuelo</i>	£9.0	£11.5	£48.00
France, Bordeaux	2015	St Emilion, Ch Monteguillon <i>Merlot, Cabernet Sauvignon &amp; Cabernet Franc</i>	£9.0	£11.5	£50.00
Italy, Abruzzo	2015	Spelt Montepulciano Riserva, Valentina <i>Montepulciano</i>			£62.00
France, Rhône V.	2016	Château-Neuf-du-Pape, D. Beurenard <i>Cinsault, Grenache, Mourvedre &amp; Syrah</i>			£70.00
USA, Alexander V.	2016	Cabernet Sauvignon, Sebastiani <i>Cabernet Sauvignon</i>			£75.00
Italy, Tuscany	2016	Chianti Classico Riserva, M. Antinori <i>Sangiovese, Cabernet Sauvignon &amp; Cabernet Franc</i>			£75.00
France, Bordeaux	2012	St Estephe, La Dame de Montrose <i>Cabernet Sauvignon &amp; Merlot</i>			£100.00