We offer daily specials that change with the seasons, shaped by what's fresh, local and inspiring our chefs each morning.

CONSTANCE

A LITTLE SHARPENER

Mini twists on classic cocktails to start

Gin Violet **8**

The Botanist Gin, Purple Carrot Shrub

West Terrace **8**

Nemiroff De Luxe Vodka, Dill Cordial

Cucumber Martini **9**

Enemigo 55 Tequila Blanco, Cucumber Cordial

SNACKS

Grilled Sweetcorn Hummus **7**

Lamb & Mint Skewer **9**

Anchovy Fingers **5**

Smoked Haddock Croquettes **6**

Chicken Liver Toasts **6**

Pea & Mint Tarts **8**

Fried Skate Knobs **9**

TO START

Melon, Cucumber & Mint Gazpacho **12**
served ice cold

Coronation Chicken Pâté en Croûte **15**

London Smoked Salmon
from our Trolley **18**

Courgettes with English Goats Curd **14**

Beef & Tomato Tartare **18**

Sweet Wine Poached Duck Liver
with Nectarines **25**

OMELETTES

Plain or with Chips **11 / 15**

Dorset Crab & Tomato **21**

Omelette Soufflé with
Scottish Girolles **18**

SHELLFISH

Irish Oysters served cold with
Apple Cider Mignonette (6 or 12) **26/48**

A Plate of Grilled Langoustines with
Café De Paris Butter **18**

Dorset Crab Vol-au-Vent,
Coronation Remoulade **24**

Cornish Lobster Thermidor
Half **34** *or Whole* **68**

Mussels, Cider & Soda Bread **20**

LARGE PLATES

To share

Clay Pot Chicken, Barley & Beer **72**

Whole Grilled Sea Bass, Tomato & Olive **79**

800g Old Spot Pork Chop with Peas &
Marrow Bone **68**

MAIN PLATES

Grass Fed Sirloin, Green Peppercorn &
Confit Shallot **42**

Roast Monkfish Tail, Sweetcorn &
Green Chilli **36**

Wild Turbot & Coco Beans **45**

Grilled Coronation Quail,
Summer Slaw **32**

Roast Day Boat Skate Wing, Lovage,
Lime & Caper **32**

British Tomato & Artichoke Tart **28**

SALADS

Russian Salad with Oscietra Caviar **19**

Marmande Tomato & Yellow Peach **14**

Chopped Salad **13**

Wild Rocket, Aged Malt Vinegar
& Goat Cheese **10**

Green Leaves & Elderflower Vinaigrette **11**

VEGETABLES

French Style Peas **8**

Carrots, Toasted Sunflower Seeds **6**

Fine Beans, Shallot Vinaigrette **7**

Tenderstem Broccoli, Herbs & Hazelnuts **9**

Norfolk Baby Potatoes, Minted Butter **8**

Fries **6**

DESSERT

Today's Trifle **10**

Warm Baba, Greengage &
Lemon Thyme Syllabub **12**

Orange Cake with Epping Honey
Ice Cream **12**

White Peach Sorbet & Lemon Verbena **6**

Black Cherry & Chocolate Tart **12**

A Slice of Baked Alaska **14**

British Strawberries & Cream **8**

DAILY PLATES

Tuesday
Fish Pie **22**

Wednesday
Pie & Mash **24**

Thursday
Chicken Curry **24**

Friday
Cod & Tartare Sauce **24**

Saturday
Constance Homemade Sausage & Mash **24**

Sunday
Roast Beef, Yorkshire Pudding **35**

Our private dining room for ten guests is
available to hire - please ask your server.

Please always inform your server of any allergies, intolerances or specific dietary requirements before placing your order as not all ingredients will be displayed on the menu. Some dishes may contain ingredients served raw, please speak to your server if you require additional guidance with relation to these items.
A discretionary optional service charge of 12.5% will be added to your bill.