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

CONSTANCE

CHRISTMAS AT CONSTANCE

A very festive season

This Christmas join us for a trip down memory lane with our Festive menus, available at both lunch and dinner, served from the 17th November.

Bookings are now live. Please visit our website for more information.

SNACKS

Grilled Pumpkin Hummus **7**

Lamb & Mint Skewer **9**

Anchovy Fingers **5**

Smoked Haddock Croquettes **6**

Chicken Liver Toasts **6**

Cheese & Onion Tarts **8**

Fried Skate Knobs **9**

TO START

Warm Leek & Baked Potato Soup **12**

Coronation Chicken Pâté en Croûte **15**

London Smoked Salmon from our Trolley **18**

Cheltenham Beetroot with English Goat's Curd **14**

Beef & Tomato Tartare **18**

Sweet Wine Poached Duck Liver with Spiced Quince **25**

OMELETTES

Plain or with Chips **11 / 15**

Dorset Crab & Chive **21**

Omelette Soufflé with Scottish Girolles **18**

SHELLFISH

Irish Oysters served cold with Apple Cider Mignonette (6 or 12) **28/52**

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, Shaved Fennel & Orange **78**

800g Old Spot Pork Chop with Delica Pumpkin **68**

MAIN PLATES

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

Coronation Monkfish, Cauliflower & Almond **38**

Grilled Poussin with Coco Beans, Tomato & Charred Lemon **32**

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

Jerusalem Artichoke Tart with Barbequed Mushrooms **28**

SALADS

Russian Salad with Oscietra Caviar **19**

Chopped Salad **13**

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

Red Gem Lettuce & Green Herbs **10**

VEGETABLES

Pot Roast Cabbage **8**

Carrots, Toasted Sunflower Seeds **6**

Fine Beans, Shallot Vinaigrette **7**

Purple Sprouting Broccoli, Anchovy & Chilli **9**

Norfolk Baby Potatoes, Minted Butter **8**

Fries **6**

DESSERT

Today's Trifle **10**

Baked Apple Savarin, Calvados Cream **12**

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

Blackcurrant Ice Cream & Fig Leaf **6**

Chocolate & Earl Grey Tart **10**

A Slice of Baked Alaska **14**

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.