

ONE TWENTY-ONE TWO IS NO ORDINARY NUMBER.
BEHIND IT LAYS A WEB OF UNSOLVED CASES, CODED
CONVERSATIONS, AND THRILLING MYSTERIES.

STARTERS

GAZPACHO PLUM TOMATO & PEPPER	VG GF 157 KCAL	11
Herb oil, pea shoots		
CONFIT DUCK LEG & SMOKED CHICKEN TERRINE	567 KCAL	18
Pear chutney, baby leaves, sourdough crostini		
PAN SEARED SCALLOP	345 KCAL	18
Pineapple carpaccio, tiger prawns, yuzu dressing		
BURRATA & HEIRLOOM TOMATO SALAD	V GF 439 KCAL	16
Heirloom tomato, pesto dressing, black olive crumb, basil cress		

TARTAR OF DILL CURED SCOTTISH SALMON	GF 557 KCAL	18
Keta caviar, citrus creme fraiche, crispy caper, herb oil		
BRESAOLA & PARMA	GF 222 KCAL	18
Dry cured beef & ham, artichoke, sunblush tomato, truffle infused wild mushroom, pecorino, wild rocket		
BEETROOT & GOATS CURD	V GF 255 KCAL	16
Pickled red beet, candy beetroot, sunflower seed gremolata, cress		

MAINS

NORFOLK FREE RANGE CHICKEN BREAST	GF 1063 KCAL	28
Potato puree, glazed carrots, wild mushroom creme reduction		
MISO GLAZED SALMON FILLET	GF 574 KCAL	34
Miso broth, pak choi, edamame, black sesame, chilli oil		
PAN SEARED SEABASS FILLET	GF 575 KCAL	32
Baby potatoes, green beans, tenderstem broccoli, black olives, shallot caper salsa		
CHARGRILLED HEREFORD RIBEYE 10oz	GF 1149 KCAL	38
Thick cut chips, vine cherry tomatoes, portobello mushrooms. A choice of green peppercorn sauce or café au lait sauce		
GRILLED LAMB CUTLET OF SALT MARSH LAMB	GF 1003 KCAL	42
Tenderstem broccoli, ganoush puree, mint infused lamb reduction		

20oz TOMAHAWK STEAK FOR TWO WITH A BOTTLE OF MALBEC	2115 KCAL	90
Creamy mash, garlic & herb crusted plum tomato, salsa verde, chilli greens, red wine gravy, Maldon salt		

CHICKEN TIKKA MASALA	880 KCAL	28
Flavoured rice, naan bread, mango chutney, poppadom		
TRADITIONAL FISH & CHIPS	♥ 1100 KCAL	24
Beer-battered haddock, thick cut chips, mushy peas, tartare sauce		
TIGER PRAWN LINGUINI	625 KCAL	22
Rocket pesto, wild rocket, braised cherry tomato, Parmesan shavings		
SUPERFOOD SALAD	VG GF 731 KCAL	18
Quinoa, kale, candy walnut, sunflower seeds, edamame, avocado, citrus vinaigrette		
ADD: Grilled salmon 520 KCAL +9 / Grilled chicken 592 KCAL +8		
Tiger prawns 120 KCAL +10 / Butternut squash VG 100 KCAL +4		
MIDDLE EASTERN SPICED BUTTERNUT SQUASH	VG GF 421 KCAL	18
Silky hummus, confit mixed peppers, kale, chimichurri		
GREEN PEA RISOTTO	V GF 923 KCAL	24
Minted peas, pea shoot tendrils, mangetout, Parmesan shavings, mint oil		

SIDES ALL 7

CREAMED MASH	V GF 494 KCAL	ENGLISH PEAS & MINT	VG GF 75 KCAL	GREEN BEANS & CONFIT
THICK CUT CHIPS	VG 713 KCAL	MIXED GREEN SALAD	VG GF 85 KCAL	SHALLOTS
				VG GF 54 KCAL

PUDDINGS

BURNT CAMBRIDGE CREAM	529 KCAL	14
Berry compote, buttered shortbread biscuit		
VALRHONA CHOCOLATE TRANCHE	848 KCAL	14
Chocolate sauce, berry compote		
BAKED KEY LIME CHEESECAKE	958 KCAL	14
Cream Chantilly, lime mint reduction		
EARL GREY PANNA COTTA	GF 875 KCAL	14
Berry coulis, pistachio praline, meringue		

TRADITIONAL RICE PUDDING	GF 277 KCAL	14
Vanilla, cinnamon		
FRESH FRUIT SALAD	VG GF 45 KCAL	11
Mixed berries, mint		
BRITISH ARTISAN CHEESE SELECTION	480 KCAL	14
Chutney, grapes, crackers		

V Vegetarian VG Vegan GF Gluten Free

♥ By choosing this dish, a £1 donation has been made to Clermont Hotel Group charity. www.clermonthotel.group/about-us/corporate-responsibility/caring-for-our-communities

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.royalhorseguardshotel.com. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill.