



LUNCH SPECIALS & SALADS

Mussels & Chips - Chilled glass of white Burgundy	£25
Half grilled Lobster - Lemon and herb butter, Chips	£35
Caesar Salad - Gem lettuce, Caesar dressing, anchovies, brioche croutons, Parmesan, chives	£16
Orion's Cobb Salad - Gem lettuce, avocado, tomatoes, blue cheese, pickled red onion	£16
Add grilled chicken or king prawns to any salad	£8

SNACKS

Crumpets & English Exmoor Caviar - Chive, Crème fraîche	£25
Manchego & Autumn Truffle Doughnuts - Warm cheese doughnuts with aged Manchego & autumn truffle	£10
Dad's Bread Homemade focaccia, roasted chicken butter, chives & onion oil £1 from every dish is donated to the Roy Castle Lung Cancer Foundation in memory of Alex's late father, Philip Webb.	£7
Tuna Tartare - Prawn cracker, pickled cucumber, lime & sesame	£15
Carlingford Oysters - Lemon, Tabasco & shallot vinaigrette	£6 each

SMALL PLATES

Whole Baked Scallop - Burnt Chilli butter, pickled shallot, wild flowers	£17
Alex's Signature Lobster & Prawn Toast - Black sesame, lime, chilli & carrot purée	£19
Wimbledon Rooftop Pumpkin Risotto - Burnt butter & hazelnut dressing, mizuna	£14
Dill & citrus cured salmon - Fennel orange salad, avocado purée, onion oil	£18
Slow-Cooked Pig's Cheek - Truffle potato purée, Sanford cider sauce, crispy potato	£16
Dressed Crab - Devon crab, crème fresh, trout roe, salad, soda bread	£17

MAINS

Black Cod Fillet - White bean cassoulet, sea herbs, pickled shallots, onion oil	£35
Wimbledon Rooftop Mushrooms - Soy & honey-glazed mushroom, pickled walnut ketchup, puffed rice, frisée & grapes	£14
Saxon Chicken Breast - Celariac purée, trumpets, chicken crumb, chicken butter sauce	£28
Grilled Halibut Fillet - Pumpkin puree and pickled, burnt lemon, gel, crispy potato, chicken butter sauce	£37
7oz Dry-Aged Fillet Steak - Beef-fat onion rings, baby rocket, peppercorn sauce	£59

TO SHARE

400-500g Grilled Ribeye - Orion mixed leaf salad & peppercorn sauce	£95 / £119
Fish of the Day - Please see today's specials	£MP

SIDES

Chips, seaweed salt	£8
Creamed Spinach Finished with nutmeg	£8
Seasonal greens Shallot butter & chives	£8

FUN THINGS

Affogato - Vanilla ice cream, Bloom Coffee espresso, shortbread Add Frangelico, Baileys or Amaretto	£10 (£8 supplement)
Dark Chocolate Mousse - Sea salt, olive oil	£10