

Starter Course

Spinach, Leek & Potato Soup (v) 6.00
Nutmeg, Truffle

Szechuan White Tuna Ceviche 10.95
Crispy Squid, Roasted Pepper Salsa, Shiso, Cucumber, Lime

Seared Scallops 14.95
Carrot, Sesame, Pomegranate, Squid Ink, Soy, Chili

Pressed Pork Shoulder 8.00
Black Pudding, Pickled Kohlrabi, Honey-Roasted Parsnip Puree

Beef Carpaccio 9.95
Pickled Shimeji Mushrooms, Wasabi, Truffle Emulsion

Beetroot Orzo (v) 8.50
Beetroot Textures, Goats Curd, Rosemary Espuma

Chargrilled Polenta (vegan) 8.50
Faux Fromage, Confit Tomato, Olives, Capiberries, Balsamic Shallots, Wild Garlic (v)

Please Inform Your Server if you have Any Dietary Requirements
Please Be Aware Some of Our Dishes May Contain Lead Shot
A Discretionary 12.5% Service Charge Will Be Added To All Bills- Thank You

Main Course

Seabass 24.50

Crispy Soft Shell Crab, Bok Choi, Dahl, Lime, Coconut Laksa, Chilli

Monkfish 26.00

Wasabi Pea & Sesame Crumb, Soba Noodles, Kimchi, Goji Berries, Lotus Root

Venison Pavé (served pink) 23.50

Celeriac, Smoked Bacon, Peacock Kale, Beets, Sherry Vinegar, Chocolate

Pork Tenderloin (served slightly pink) 21.00

Black Pudding, Turnip Choucroute, Baby Apple, Sage, White Bean Puree

Derbyshire Fillet of Beef 29.50 or Blade of Beef 19.95

Smoked Mushroom Wonton, Carrot Puree, Radish, Onion Confit, Truffle Sauce

Spinach & Feta Spanakopita (v) 17.95

Lentils, Braised Beets, Sultana, Pinenuts, Pickled Shallots

Compressed Autumnal Marrow (vegan) 17.95

Chickpea Tagine, Broccoli Tempura, Olive Emulsion

Side Dishes 3.95 Each

Whipped Potato, Chive Oil

Home-Made Chips

Seasonal Green Vegetables

Hot & Sour Mushrooms

Pickled Fennel, Kimchi & Cucumber Salad, Sesame & Ginger

Dessert Course

Apricot & Almond Tart 7.95
Tahini Ice cream, Sesame Brittle

Cardamom Creme Brulee 7.95
Green Tea, Anise, Lime, Pistachio, Orange

Chocolate Torte 8.95
Tia Maria Marscapone, Honeycomb

Roasted Pineapple 8.50
Coconut Panna Cotta, Raspberry Sherbert, Pink Marshmallow

Assiette of Desserts for Two 19.95
Chef's Selection of Desserts

Selection of Five World Cheeses 9.50
Celery, Home-Made Chutney & Biscuits

History of Newdigate House and World Service Restaurant

So many times we are asked about World Service and in particular the history of the building and how we've arrived where we are today. Well, we're delighted to share this with you.

If you would like any further information on this, please don't hesitate to ask!

www.worldservicerestaurant.com