

These are sample menus,  
and that menus are subject to change  
without notice

## RESTAURANT MENU

THE  NINETYTHIRD  
by QATAR AIRWAYS

|   |  |      |
|---|--|------|
| <b>BREAD</b>  | House made focaccia, herb butter             | 2.5  |
| <b>SHARING</b><br>A selection of dishes from the chef | <b>From the Land and Sea</b>                 | 36   |
|   | Chicken liver parfait, brioche, truffle      |      |
|   | Chorizo, pear, sourdough                     |      |
|   | Crab and apple salad, endive                 |      |
|   | Cod goujon, cockle tartare                   |      |
|   | Lamb croquette, harissa mayo                 |      |
|   | <b>From the Garden (ve)</b>                  | 28   |
|   | Truffled ricotta, spring vegetables          |      |
|   | Crisp potato, bay leaf emulsion              |      |
|   | Vegetable fritter, herb pesto                |      |
|   | Beetroot and apple tart                      |      |
|   | Date, coconut yoghurt, pistachio             |      |
| <b>SMALL PLATES</b>                                   | <b>Harissa prawns</b>                        | 18.5 |
|   | Samphire, rosemary, lemon, focaccia croute   |      |
|   | <b>Signature cured trout</b>                 | 16.5 |
|   | Cucumber, grapefruit, trout roe, nasturtium  |      |
|   | <b>Chicken and prawn dumpling</b>            | 16.5 |
|   | Wild mushroom, miso, truffle, coriander      |      |
|   | <b>Baked barrel-aged feta (v, ngci)</b>      | 12.5 |
|   | Watermelon, dukkah, fresh honeycomb          |      |
|   | <b>Beetroot tartare (ve)</b>                 | 12.5 |
|   | Vegan feta, parsley, horseradish, sourdough  |      |
|   | <b>Cauliflower salad (ve, ngci)</b>          | 11.5 |
|   | Avocado, shamembert, walnut, citrus dressing |      |

|                     |  |      |
|---------------------|--|------|
| <b>LARGE PLATES</b> | <b>Lamb rack (to share)</b>                                  | 52   |
|                     | Shoulder croquette, pressed swede, gruyere, herb salad       |      |
|                     | <b>New Forest wild mushrooms ravioli (v)</b>                 | 27.5 |
|                     | Old Winchester cheese, roasted tomato sauce, lovage, truffle |      |
|                     | <b>Beer brined chicken</b>                                   | 24   |
|                     | Confit leg, crisp potato, broccoli, black garlic             |      |
|                     | <b>Spiced hake (ngci)</b>                                    | 23.5 |
|                     | Celeriac, mussel, Keralan coconut sauce, lemon               |      |
|                     | <b>Roasted layered cabbage (ve)</b>                          | 20.5 |
| <b>SIDES</b>        | <b>Truffle chips (ve)</b>                                    | 7.5  |
|                     | <b>Rosemary chips (ve)</b>                                   | 6    |
|                     | <b>Miso glazed carrots (v, ngci)</b>                         | 5.5  |
|                     | <b>Creamed spinach (v, ngci)</b>                             | 5.5  |

Please ask your server if you require any information regarding allergens.

We believe in supporting our local community and sourcing only the highest quality ingredients to create fresh, flavourful dishes. We work directly with UK farmers and producers to bring you ingredients that are not only delicious, but also ethically and sustainably sourced.

V - vegetarian VE - vegan  
NGCI - No Gluten Containing Ingredients

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