

CHRISTOPHER'S RAW BAR & STARTERS

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TO NIBBLE

Warm San Francisco Sourdough Bread	4.00
Maldon Sea Salted Butter	
Mixed Kalamata & Nocellara Olives	4.00
Padrón Peppers	5.00

RAW BAR

Salmon Carpaccio	11.00
Avocado Pearls, Chipotle Chilli, Tequila & Key Lime Dressing	
Sea Bass Ceviche	13.00
Papaya, Pomegranate, Chilli, Radish, Pistachio, Elderflower & Apple Liqueur Dressing	
Tuna Tartare	14.00
Guacamole, Cilantro Slaw, Ginger & Tamari	
Christopher's Beef Carpaccio	11.00
Burrata	13.00
Pan con Tomate (v)	

STARTERS

Sweetcorn & Turmeric Velouté	10.00
Chorizo, Kale Crisps	12.00
Lobster Bisque	14.00
Lobster Dumplings, Shellfish Oil	12.00
Maryland Crab Cake	14.00
Arugula, Red Pepper Mayo, Tomato Jam	12.00
Blackened Shrimps	16.00
Black Bean Salsa, Zucchini Corn Cake, Tomato Confit, Louisiana Dressing	13.00
Seared Orkney Scallops	14.00
Sweet Potato Puree, Chickpea Popcorn, Chorizo Grilled Norfolk Asparagus	10.00
Poached Egg, Shaved Pecorino, Truffle Oil	
Foie Gras	
Pata Negra, Sweet Mango, Pickled Melon, Balsamic Glaze	

SALADS

Caesar Salad	10.00
Romaine Lettuce, Focaccia Croutons, Anchovies, Parmesan	

(Add Chargrilled Chicken / 3 or Blackened Shrimps / 4)	
Superfood Salad	12.00
Avocado, Beets, Quinoa, Lentils, Blueberries, Pomegranate, Sunflower & Flax Seeds, Miso & Cumin Dressing (v)	
(Add Chargrilled Chicken / 3 or Blackened Shrimps / 4)	
Warm Goats Cheese Salad	11.00
Goats Cheese, Beets, Cavolo Nero, Broccoli, Girolles, Walnuts, Quince Jelly, Walnut Dressing (v)	

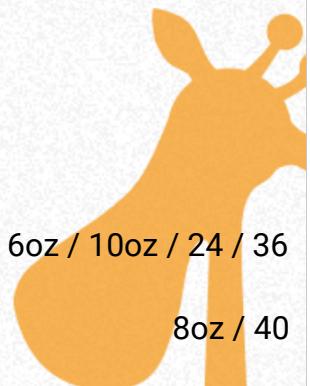
PASTA & RISOTTO (STARTER / MAIN)

Rigatoni	9.00 / 16.00
Arugula, Chilli Basil Pesto, Sun-blushed Tomatoes, Pecorino (v)	
Smoked Tomato, Taleggio & Shrimp Risotto	12.00 / 18.00
Buffalo Ricotta, Wild Mushrooms, Pumpkin Seeds	
Vegetarian Option	8.00 / 14.00

STEAKS & LOBSTER

USDA PRIME STEAK

Christopher's USDA Prime Steaks are minimum 30-day aged from Black Angus Cattle, all bred at Creekstone Farms, Kansas.



Prime Rib-eye	6oz / 10oz / 24 / 36
Plain Grilled or Blackened with Cajun spices.	
Prime Fillet	8oz / 40

TASTING STEAK SELECTION

Tasting Steak	58.00
4oz USDA Prime Rib-eye, 4oz Scotch Sirloin & 1.5oz Japanese Wagyu Fillet	

SCOTTISH STEAK

Christopher's Scotch Sirloin Steaks are 28-day dry-aged grass fed from Prime Angus, Galloway & Shorthorn cross cattle, all bred on the Buccleuch Estates.

Sirloin	10oz / 14oz / 32 / 39
Fillet	8oz / 36

AUSTRALIAN STEAK

270-day grain-fed Black Angus Cattle, New South Wales

Wagyu Rump

6oz / 10oz / 16 / 25

JAPANESE WAGYU - GRADE A5

Wagyu Fillet

18 per 1oz -
please advise your desired
weight up to 8oz

All steaks grilled to your liking & served with
your choice of:
Béarnaise, Peppercorn, Blue Cheese, Steak,
Red Wine or Chimichurri Sauce.

Additional sauces / 2.00

LOBSTER

Grilled Lobster with Garlic Butter

Half (325g) / Whole (650g) / 24 / 44

Grilled Lobster with Mango Chilli Salsa &
Cobb Salad
Lobster Thermidor

SURF N TURF

Surf 'n' Turf Burger Christopher's Hamburger
& Half Grilled Lobster (325g)
Surf 'n' Turf Steak 6oz USDA Prime Rib-eye &
Half Grilled Lobster (325g)

35.00

45.00

18.00

29.00

22.00

16.00

OTHER MAIN COURSES & SIDES

MEAT & VEGETARIAN

Creedy Carver Breast of Chicken

Black Risotto, Asparagus, Quinoa, Mustard
Dressing

Missouri-rubbed Rack of Lamb

Minted Pea Puree, Butternut Squash Galette,
Celeriac Mash

Slow-cooked Pork Belly & Ibérico Chop

Pata Negra, Boston Baked Beans, Creamed Corn,
Corn Blini, Celeriac & Apple Slaw

Sweet Potato, Tofu, Kaniwa & Coconut Curry
Red Rice, Chimichurri Tamale (v)

FISH

Blackened Salmon	19.00
Jambalaya Risotto, Cress Salad	
Salmon Fishcakes	17.00
Wilted Spinach, Basil Cream	
Seared Tuna	26.00
Minted Horseradish Cream, Wasabi, Creole	
Mustard	
Baked Halibut	32.00
Herb Crust, Gorgonzola & Watercress, Crushed	
New Potatoes & Peas, Parsley	
Cream	
Christopher's Seafood is responsibly sourced from sustainable supplies.	

SIDES

Fries	5.00
Sweet Potato Fries	5.00
Tobacco Onions	5.00
Sweet Potato Mash Maple Syrup	5.00
Monterey Cheddar Mash	5.00
New Potatoes	5.00
Mixed Greens	5.00
Sweet & Sour Carrots	5.00
Boston Baked Beans	5.00
Spinach Steamed / Creamed	6.00
Steak Mushrooms	5.00
Tomato & Onion Salad	5.00
Christopher's House Salad	5.00
Parmesan Truffle Fries	7.00
Mac & Cheese	8.00 (with Lobster 18.00)

DESSERTS & DIGESTIFS

CHIRSTOPHER'S HOMEMADE DESSE

New York Vanilla Cheesecake	9.00
Vanilla Mascarpone, Mixed Berries	
Warm Chocolate Fudge Brownie	9.00
Vanilla Bean Ice Cream, Praline Crumble	
Banana Tarte Tatin Chocolate & Pistachio	9.00
Fondant, Vanilla Fudge Ice Cream (please allow 20 minutes)	9.00
Pecan Maple Pie Salted Caramel Ice Cream, Sugared Pecans	8.00
Chocolate Brioche French Toast (Milk or Dark) Vanilla Ice Cream, Chocolate Sauce (please allow 20 minutes)	12.00

Lemon Meringue Tart Green Tea Crumble	9.00
Peach Melba Amaretto Poached Peaches, Peach Ice Cream	8.00
Fresh Fruit Salad	7.00
Blood Orange Sorbet	
Ice Creams & Sorbets (Your choice of 3 flavours) with Chocolate, Caramel or Berry Sauce	8.00
Christopher's Sharing Dessert Plate (2 persons)	20.00

CHRISTOPHER'S CHEESE PLATE	12.00
Semi-Soft: New Forest, Hampshire	
Cheddar: North Downs, Kent	
Goat: Innes Log, Staffordshire	
Blue: Hartington, Derbyshire.	
Served with Celery Sticks, Quince Jelly & Grapes	

AFTER DINNER MARTINIS

New York Tart Stolichnaya Vanilla Vodka, Limoncello, Frangelico, fresh Lemon, Demerara Sugar & Mascarpone	11.00
Chilli & Ginger Chocolate Martini	11.00
Chilli & Lemongrass infused Virtuous Ginger Vodka, Crème de Cacao & Chocolate Sauce	11.00
Espresso Martini Stolichnaya Red Label, Kahlua Coffee Liqueur & a Double Espresso	11.00
Karamel Apple Pie-Tini Cinnamon infused Stolichnaya Salted Karamel Vodka, Apple Juice, Lemon Juice, Maple Syrup & an Almond Madeleine	11.00
Chocolate Orange Martini	13.00
Grey Goose L'Orange Vodka, Baileys Chocolate Lux, Crème de Cacao & a Double Espresso	
Nutella Martini (Est. 1991) Stolichnaya Vanilla Vodka, Crème de Cacao, Cream, Nutella & shaved Chocolate	11.00

COFFEE, TEA & HERBAL INFUSIONS

Filter Coffee	3.00
Espresso / Americano / Macchiato	3.50

Cappuccino / Latte / Double Espresso / Flat White	4.00
Mocha / Hot Chocolate	4.00
English Breakfast / Earl Grey	3.00
Fresh Mint / Chun Mee Green / Jasmine	3.50
Pearl / Camomile	
Silver Needle / Bohea Lapsang	4.00
Almond Milk & Soy Milk available on request	

SWEET WINE

	75ML GLASS / BOTTLE
Muscat de Rivesaltes, Els Pyreneus, France (50cl), 2013	5.00 / 28.00
Jurançon doux 'Symphonie de Novembre', France (37.5cl), 2011	6.00 / 30.00
Maury Grenat, Els Pyreneus, France (50cl), 2011	6.00 / 32.00
Royal Tokaji Late Harvest, Hungary, (50cl), 2013	7.00 / 40.00

PORT

	75ML GLASS / BOTTLE
Dow's Ruby, NV	5.00 / 45.00
Dow's LBV, 2007	6.00 / 52.00
Smith Woodhouse 10 y.o.	8.00 / 73.00
Tawny, NV	

BRANDY

	50ML
Courvoisier VS	8.00
Courvoisier VSOP	11.00
Janneau VSOP	11.00
Remy Martin Coeur de Cognac	13.00
Courvoisier XO	29.00
Hines Antique XO	34.00
Courvoisier Initiale	70.00
Remy Martin Louis XIII	150.00

ALL DAY MENU

Monday – Friday, 11.30am - 11.30pm /
 Saturday, 3.30pm – 11.30pm / Sunday, 3.30pm – 10pm

American Tapas & Classics	2.00
Burgers, Sandwiches & Salads	3.00
French Toast & Desserts	4.00

AMERICAN TAPAS & CLASSIC SMALL SHARES

Mixed Spiced Nuts	4.00
Mixed Olives	4.00
Triple-Cooked Chunky Chips	5.00
Sweet Chilli Mayo	
Sweet Potato Fries	5.00
Basil Mayo	
Southern-grilled Chicken Satay	7.00
Spicy Peanut Dip	
Chilli Beef Bites	8.00
Harissa, Horseradish, Chimichurri, Peanut Sauces	
Popcorn Shrimp	9.00
Guacamole	
Tuna Tacos	9.00
Tuna Tartare, Avocado Salsa, Baked Corn Tortilla	
Zucchini Fries	6.00
Chipotle Aioli (v)	
Padrón Peppers (v)	5.00

SLIDERS

3 Sliders / 10 or 6 Sliders / BBQ-rubbed Wagyu Burger, Mustard Aioli / Crab Cake, Red Pepper Mayo / Shrimp & Halibut Burger, Caper & Gherkin Remoulade	19.00
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NACHOS

Truffle Cream, Guacamole, Monterey Jack Cheese, Red Pepper & Black Bean Salsa (v)	11 (With Chorizo / 12)
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BOSTON BENTO BOX

Mini Crab Cake, Red Pepper Mayo / Tuna Tartare, Guacamole / Chicken Satay, Peanut Sauce / Wagyu Slider / Sweet Potato Fries, Basil Mayo	22.00
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CLASSICS

Chopped Steak Chilli Bowl Pico de Gallo, Sour Cream, Soft Flour Tortilla	10.00
Salmon Fishcake Wilted Spinach, Creamed Potato, Basil Cream	10.00

Quesadillas Goats Cheese, Spinach & Caramelised Red Onions	9.00
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BURGERS, SANDWICHES & SALADS

Classic Hamburger	13.00
Sirloin Beef, Lettuce, Tomato, Red Onion, Mayo, Relish, Brioche Bun, Plain-grilled or BBQ-rubbed	
(Add Aged Cheddar / 2 &/or Bacon / 2)	
Blackened Chicken Sandwich	11.00
Cajun Chicken Breast, Arugula, Avocado, Tomato, Mustard Mayo, Brioche Bun	
Spiced Lamb Wrap	11.00
Chermoula-rubbed Lamb, Charleston Slaw, Harissa, Tzatziki, Flour Tortilla	
Avocado & Tomato Toast	10.00
Poached Egg, Lime, Chilli, Flax Seeds & Walnut Pesto (v)	
(Add Smoked Salmon / 5 or Devonshire Crab / 6)	
Christopher's Deluxe Wagyu Burger	18.00
Wagyu Beef, Lettuce, Tomato, Caramelised Onions, Dill Pickle, Brioche Bun	
(Add Apple Wood Smoked Cheddar / 2 &/ or Maple-cured Bacon / 2)	
Philly Steak Sandwich	15.00
Seared Fillet Steak, Caramelised Onions, Monterey Jack & Melted Swiss Cheese, Brioche Bun	
Lobster Club	26.00
Half Grilled Lobster, Chilli Mayo, Iceberg Lettuce, Bacon, Tomato, Fried Egg, Toasted Brioche or Walnut Bread	

SALADS

Classic Caesar Salad	10.00
Romaine Lettuce, Focaccia Croutons, Anchovies, Parmesan	
(Add Chargrilled Chicken / 3 or Blackened Shrimps / 4)	
Cobb Salad	11.00
Lettuce, Avocado, Tomato, Quail's Egg, Blue Cheese, Pancetta	
(Add Chargrilled Chicken / 3 or Lobster / 9)	

Superfood Salad	12.00
Avocado, Beets, Quinoa, Lentils, Blueberries, Pomegranate, Sunflower & Flax Seeds, Miso & Cumin Dressing (v)	
(Add Chargrilled Chicken / 3 or Blackened Shrimps / 4)	

HOT DOGS

Chilli Cheese Dog	8.00
Mississippi Slaw Dog	8.00

SIDES

Fries	5.00
House Salad	5.00
Tobacco Onions	5.00
Parmesan Truffle Fries	7.00
Mac & Cheese	8 (With Lobster / 18)

FRENCH TOAST & DESSERTS

Warm Brioche French Toast	10.00
Roast Peach, Vanilla Mascarpone, Maple Syrup	
Chocolate Brioche French Toast (Milk or Dark)	12.00
Vanilla Ice Cream, Chocolate Sauce	

CHRISTOPHER'S HOMEMADE DESSERTS

New York Vanilla Cheesecake Vanilla Mascarpone, Mixed Berries	9.00
Chocolate, Peanut Butter and Caramel Tart	8.00
Espresso Ice Cream	
Banana Tarte Tatin, Chocolate & Pistachio Fondant, Vanilla Fudge Ice Cream (please allow 20 minutes)	9.00
Warm Chocolate Brownie Vanilla Bean Ice Cream, Praline Crumble	9.00
Lemon Meringue Tart, Green Tea Crumble	9.00
Cinnamon Beignets Chocolate Dipping Sauce	8.00

CHRISTOPHER'S CHEESE PLATE

Semi-Soft: New Forest, Hampshire (pasteurised)	12.00
Cheddar: North Downs, Kent (unpasteurised)	

Goat: Innes Log, Staffordshire
(unpasteurised)
Blue: Hartington, Derbyshire (pasteurised)

CHRISTOPHER'S WEEKEND BRUNCH TO NIBBLE

Warm San Francisco Sourdough Bread
Maldon Sea Salted Butter

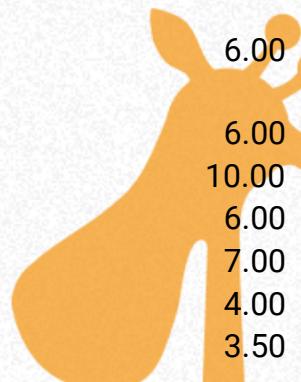
4.00

PICK ME UP

Bellini	11.00
Grand Mimosa	12.00
Espresso Martini	12.00
Patrón XO Espresso Martini Grey Goose	13.00
Vodka, Patrón Cafe, Double Espresso	
Bloody Mary	11.00

SMOOTHIES, SHAKES & JUICES

Detox Smoothie	6.00
Apple, Beetroot, Carrot & Ginger	
Vitamin C Smoothie	6.00
Orange, Lime, Pink Grapefruit & Banana	
Berry Smoothie	6.00
Brownie & Bourbon Shake (Alcoholic)	10.00
Triple Chocolate Shake	6.00
Caramel & Honeycomb Shake	7.00
Fresh Orange Juice	4.00
Fruit Juices	
Cloudy Apple, Lychee, Pink Grapefruit	3.50



SUPER SMOOTHIES

Citrus Beet Cleanser	7.00
Beets, Chard, Coconut Water, Oranges & Lemon	
Born to be Green	7.00
Kale, Apple, Spinach, Coconut Water, Lime, Mint, Spirulina	
Early Chocolate Shot	4.00
Almond Milk, Raw Cacao, Peanut Butter	

SUPERFOOD BRUNCH

Avocado & Tomato Toast, Poached Egg, Lime, Chilli, Flax Seeds & Walnut Pesto (v)	10.00
(Add Smoked Salmon / 5 / Devonshire Crab / 6)	
Buckwheat Pancakes	10.00
Camu Powder & Cinnamon Dust, Goji Berry Compote, Maple Syrup	
Warm Kale & Butternut Squash Salad	11.00
Cucumber, Beluga Lentils, Pomegranate, Quinoa, Flax & Chia Seeds (v)	
Add Blackened Salmon / 6	
Egg White, Avocado & Tomato Omelette	11.00

TO START

Granola Honey, Fresh Berries, Yoghurt (v)	6.00
Wild Mushrooms Garlic & Caramelised Onions, Toasted Walnut Bread (v)	9.00
Maryland Crab Cake Arugula, Red Pepper Mayo, Tomato Jam	14.00
Watermelon, Blueberry & Spinach Salad Red Onion & Feta (v)	8.00
Caesar Salad / (Add Chargrilled Chicken / 3)	10.00

PANCAKES & FRENCH TOAST

Blueberry Buttermilk Pancakes	9.00
Blueberry Compote, Maple Syrup	
Buttermilk Pancakes	10.00
Maple-cured Bacon, Maple Syrup	
Warm Brioche French Toast Roast Peach, Vanilla Mascarpone & Maple Syrup	10.00
Chocolate Brioche French Toast (Milk or Dark)	12.00
Vanilla Ice Cream	
Sweetcorn & Zucchini Hotcake	9.00
Roasted Cherry Vine Tomatoes, Spinach, Red Pepper & Black Bean Salsa (v)	

EGGS

Eggs Benedict / Florentine / Royale (Add Monterey Jack / 2)	15.00
Lobster Benedict	24.00
Half Grilled Lobster, Spinach, Poached Egg, Béarnaise Sauce	
Scrambled Eggs & Maldon Smoked Salmon, Sourdough Toast	15.00

Eggs Maryland Poached Egg, Crab Cake, Spinach, Hollandaise Sauce	16.00
Omelette Spinach, Bacon, Monterey Jack	12.00

SIDES

Maple-cured Bacon	4.00
Fries / Sweet Potato Fries / Hash Browns /	5.00
Steak Mushrooms / Tobacco Onions / House	
Salad	
Parmesan Truffle Fries	7.00
Mac & Cheese / (With Lobster / 18)	8.00

SUBSTANTIAL

Huevos California	12.00
Soft Flour Tortillas, Chilli Tomato Salsa, Guacamole, Fried Eggs, Monterey Jack	
Portobello Mushroom	12.00
Eggplant Caviar, Red Onion, melted Taleggio	
Cheese on Toasted Walnut Bread (v)	
Corn Beef Hash Béarnaise Sauce	13.00
(Add Poached Egg / 2)	
Christopher's Hamburger	13.00
Christopher's Wagyu Burger	18.00
(Add Cheese / 2 &/or Bacon / 2)	
Steak & Eggs	19.00
6oz Grilled Australian Wagyu Rump Steak, Fried Eggs	
Texas Grill Cumberland Sausage, Maple- cured Bacon, Grilled Chicken, Oven-Roasted Tomatoes, Fried Eggs, Hash Brown	17.00
Harissa-rubbed Breast of Chicken	18.00
Chickpea Mash, Rocket Salad	
Blackened Salmon	19.00
Jambalaya Risotto, Cress Salad	
Lobster Club	26.00
Half Grilled Lobster, Chilli Mayo, Iceberg Lettuce, Bacon, Tomato, Fried Egg, Toasted Brioche	

HOMEMADE DESSERTS

Warm Chocolate Brownie	9.00
Vanilla Bean Ice Cream, Praline Crumble	
New York Vanilla Cheesecake	9.00
Vanilla Mascarpone, Mixed Berries	

Pecan Maple Pie	8.00
Salted Caramel Ice Cream	
Banana Tarte Tatin	9.00
Chocolate & Pistachio Fondant, Vanilla Fudge Ice	
Cream	
Coconut & Almond Milk Pannacotta	8.00
Lavender Poached Pears (dairy-free & vegan)	
Cinnamon Beignets	8.00
Chocolate Dipping Sauce	
Ice Creams & Sorbets	8.00
(Your choice of 3 flavours)	
Fresh Fruit Salad Blood Orange Sorbet	7.00

CHRISTOPHER'S BUILD YOUR OWN PANCAKE

PANCAKES 7.00

- Buttermilk
- Blueberry-Buttermilk
- Buckwheat

TOPPINGS 2.00 each

- Maple-cured Bacon
- Mixed Berries
- Nutella
- Coconut Yoghurt & Cinnamon Dust

ICE CREAMS ON SORBET

- Honeycomb
- Madagascan Vanilla
- Salted Caramel
- Matcha Green Tea
- Coconut Sorbet

2.00 per scoop

SAUCES

- Maple Syrup
- Blueberry Compote
- Lemon & Honey
- Valrhona Chocolate Sauce

1.00 each

APERITIFS & MARTINIS

BRUT NON-VINTAGE (GLASS / BOTTLE)

Laurent-Perrier Brut, NV	13.00 / 64.00
Laurent-Perrier Brut Magnum, NV	125.00
Veuve Clicquot 'Yellow Label', NV	80.00
Bollinger Special Cuvée, NV	85.00

Martini

Your choice of gin or vodka and aperitif wine in a ratio of 6 to 1.

Stirred or shaken and finished with your chosen garnish

Dirty Martini

Gin or Vodka, gently stirred over ice served

Christopher's way muddled with Queen Olives or Classic with dash of Olive Brine

Vesper

From Ian Fleming's James Bond novel Casino Royale. A large measure of gin, vodka and Lillet Blanc shaken with a twist of lemon

Kir Royale

Crème De Cassis topped up with Champagne

Negroni

Bombay Sapphire, Sweet Vermouth, Campari & Orange Zest

Classic Champagne Cocktail Courvoisier VS, Angostura soaked Sugar cube & Champagne

from 10

from 10

11.00

11.00

10.00

12.00

RAW BAR, STARTER & CASUAL LUNCH BITES

TO NIBBLE

Warm San Francisco Sourdough Bread

4.00

Maldon Sea Salted Butter

4.00

Mixed Kalamata & Nocellara Olives

4.00

Padrón Peppers

5.00

RAW BAR

Salmon Carpaccio

11.00

Avocado Pearls, Chipotle Chilli, Tequila & Key Lime Dressing

Sea Bass Ceviche

13.00

Papaya, Pomegranate, Chilli, Radish, Pistachio,

Elderflower & Apple Liqueur Dressing

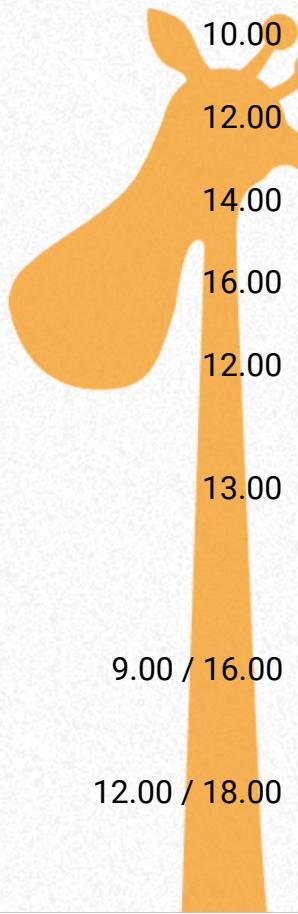
Tuna Tartare	14.00
Guacamole, Cilantro Slaw, Ginger & Tamari	
Christopher's Beef Carpaccio	11.00
Burrata	13.00
Pan con Tomate (v)	

SALADS

Caesar Salad	10.00
Romaine Lettuce, Focaccia Croutons, Anchovies, Parmesan	
(Add Chargrilled Chicken / 3 or Blackened Shrimps / 4)	
Superfood Salad	12.00
Avocado, Beets, Quinoa, Lentils, Blueberries, Pomegranate, Sunflower & Flax Seeds, Miso & Cumin Dressing (v)	
(Add Chargrilled Chicken / 3 or Blackened Shrimps / 4)	
Warm Goats Cheese Salad	11.00
Goats Cheese, Beets, Cavolo Nero, Broccoli, Girolles, Cobnuts, Quince Jelly, Cobnut Dressing (v)	

STARTERS

Sweetcorn & Turmeric Velouté	10.00
Chorizo, Kale Crisps	12.00
Lobster Bisque	14.00
Lobster Dumplings, Shellfish Oil	16.00
Maryland Crab Cake	12.00
Arugula, Red Pepper Mayo, Tomato Jam	14.00
Seared Orkney Scallops	16.00
Sweet Potato Puree, Chickpea Popcorn, Chorizo	12.00
Blackened Shrimps	13.00
Black Bean Salsa, Zucchini Corn Cake, Tomato Confit, Louisiana Dressing	
Grilled Norfolk Asparagus	
Poached Egg, Shaved Pecorino, Truffle Oil	



PASTA & RISOTTO

Rigatoni	9.00 / 16.00
Arugula, Chili Basil Pesto, Sun-blushed Tomatoes, Pecorino (v)	
Smoked Tomato, Taleggio & Shrimp Risotto	12.00 / 18.00
Buffalo Ricotta, Wild Mushrooms & Pumpkin Seeds	
(Vegetarian Option / 8 / 14)	

CASUAL BITES

Eggs Benedict / Royale / Florentine	15.00
Mac 'n' Cheese / (with Lobster / 18)	8.00
Salmon Fishcakes	17.00
Wilted Spinach, Basil Cream	
Christopher's Wagyu Hamburger	18.00
Wagyu Beef, Lettuce, Tomato, Mayo, Caramelised Onion, Dill	
Pickle, Brioche Bun. Plain-grilled or BBQ-rubbed (Add Apple Wood Smoked Cheddar / 2 &/or Sweet Cured Bacon / 2)	
Lobster Club Sandwich	26.00
Half Grilled Lobster, Chilli Mayo, Iceberg Lettuce, Bacon, Tomato, Fried Egg, Brioche or Walnut Bread	

STEAKS, LOBSTER & OTHER MAINS

USDA PRIME, SCOTTISH & AUSTRALIAN STEAKS

Christopher's USDA Prime Steaks are minimum 30-day aged from Black Angus Cattle, all bred at Creekstone Farms,

Prime USDA Rib-eye 6oz / 10oz	24.00 / 36.00
Plain Grilled or Blackened with Cajun spices	
Prime USDA Fillet 8oz	40.00
Scottish Sirloin 10oz / 14oz	32.00 / 39.00
Scottish Fillet 8oz	36.00
Australian Rump 6oz / 10oz	16.00 / 25.00
Japanese Wagyu Fillet (Grade A5) / please advise your desired weight up to 8oz	18.00 per 1oz
Tasting Steak 4oz USDA Prime Rib-eye, 4oz Scotch Sirloin & 1.5oz Japanese Wagyu Fillet	58.00
All steaks grilled to your liking & served with your choice of: Béarnaise, Peppercorn, Blue Cheese, Steak, Red Wine or Chimichurri Sauce. Additional sauces	2.00

LOBSTER & SURF N TURF

Grilled Lobster with Garlic Butter	Half (325g) / Whole (650g) / 24 / 44
Lobster Thermidor	Half (325g) / Whole (650g) / 24 / 44
Grilled Lobster with Mango Chili Salsa & Cobb Salad	Half (325g) / Whole (650g) / 24 / 44

Surf 'n' Turf Burger	35.00
Christopher's Hamburger & Half Grilled Lobster (325g)	
Surf 'n' Turf Steak	45.00
6oz USDA Prime Rib-eye & Half Grilled Lobster (325g)	

FISH

Blackened Salmon	19.00
Jambalaya Risotto, Cress Salad	
Seared Tuna	26.00
Minted Horseradish Cream, Wasabi, Creole Mustard	
Baked Halibut	32.00
Herb Crust, Gorgonzola & Watercress, Crushed New Potatoes & Peas, Parsley Cream	

OTHER MAIN / VEGETARIAN DISHES

Creedy Carver Breast of Chicken	18.00
Black Risotto, Asparagus, Quinoa, Mustard Dressing	
Missouri-rubbed Rack of Lamb	29.00
Minted Pea Puree, Butternut Squash Galette, Celeriac Mash	
Slow-cooked Pork Belly & Ibérico Chop	22.00
Pata Negra, Boston Baked Beans, Creamed Corn, Corn Blini, Celeriac & Apple Slaw	
Sweet Potato, Tofu, Kaniwa & Coconut Curry	16.00
Red Rice, Chimichurri Tamale (v)	

SIDES

Fries / Sweet Potato Fries / Tobacco Onions / Boston Baked Beans /	For 5 / each
Sweet Potato Mash Maple Syrup / Monterey Cheddar Mash / New Potatoes /	
Mixed Greens / Steak Mushrooms / Sweet & Sour Carrots / Tomato & Onion Salad /	
Christopher's House Salad	
Spinach Steamed / Creamed	For 6 / each
Parmesan Truffle Fries	For 7
Mac 'n' Cheese / (with Lobster / 18)	For 8

DESSERT & DIGESTIFS

CHRISTOPHER'S HOMEMADE DESSE

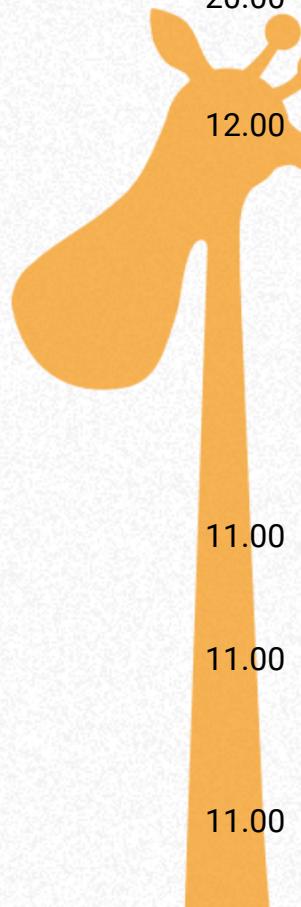
New York Vanilla Cheesecake	9.00
Vanilla Mascarpone, Mixed Berries	
Warm Chocolate Fudge Brownie	9.00
Vanilla Bean Ice Cream, Praline Crumble	
Banana Tarte Tatin Chocolate & Pistachio	9.00
Fondant, Vanilla Fudge Ice Cream (please allow 20 minutes)	
Pecan Maple Pie Salted Caramel Ice Cream, Sugared Pecans	8.00
Chocolate Brioche French Toast (Milk or Dark) Vanilla Ice Cream, Chocolate Sauce (please allow 20 minutes)	12.00
Lemon Meringue Tart Green Tea Crumble	9.00
Peach Melba Amaretto Poached Peaches, Peach Ice Cream	8.00
Fresh Fruit Salad	7.00
Blood Orange Sorbet	
Ice Creams & Sorbets (Your choice of 3 flavours) with Chocolate, Caramel or Berry Sauce	8.00
Christopher's Sharing Dessert Plate (2 persons)	20.00

CHRISTOPHER'S CHEESE PLATE

Semi-Soft: New Forest, Hampshire
Cheddar: North Downs, Kent
Goat: Innes Log, Staffordshire
Blue: Hartington, Derbyshire.
Served with Celery Sticks, Quince Jelly &
Grapes

AFTER DINNER MARTINIS

New York Tart Stolichnaya Vanilla	11.00
Vodka, Limoncello, Frangelico, fresh Lemon, Demerara Sugar & Mascarpone	
Chilli & Ginger Chocolate Martini	11.00
Chilli & Lemongrass infused Virtuous Ginger	
Vodka, Crème de Cacao & Chocolate Sauce	
Espresso Martini Stolichnaya Red Label, Kahlua Coffee Liqueur & a Double Espresso	11.00



Karamel Apple Pie-Tini Cinnamon infused Stolichnaya Salted Karamel Vodka, Apple Juice, Lemon Juice, Maple Syrup & an Almond Madeleine	11.00
Chocolate Orange Martini Grey Goose L'Orange Vodka, Baileys Chocolate Lux, Crème de Cacao & a Double Espresso	13.00
Nutella Martini (Est. 1991) Stolichnaya Vanilla Vodka, Crème de Cacao, Cream, Nutella & shaved Chocolate	11.00

COFFEE, TEA & HERBAL INFUSIONS

Filter Coffee	3.00
Espresso / Americano / Macchiato	3.50
Cappuccino / Latte / Double Espresso / Flat White	4.00
Mocha / Hot Chocolate	4.00
English Breakfast / Earl Grey	3.00
Fresh Mint / Chun Mee Green / Jasmine	3.50
Pearl / Camomile	
Silver Needle / Bohea Lapsang	4.00
Almond Milk & Soy Milk available on request	

SWEET WINE

	75ML GLASS / BOTTLE
Muscat de Rivesaltes, Els Pyreneus, France (50cl), 2013	5.00 / 28.00
Jurançon doux 'Symphonie de Novembre', France (37.5cl), 2011	6.00 / 30.00
Maury Grenat, Els Pyreneus, France (50cl), 2011	6.00 / 32.00
Royal Tokaji Late Harvest, Hungary, (50cl), 2013	7.00 / 40.00

PORT

	75ML GLASS / BOTTLE
Dow's Ruby, NV	5.00 / 45.00
Dow's LBV, 2007	6.00 / 52.00
Smith Woodhouse 10 y.o.	8.00 / 73.00
Tawny, NV	

BRANDY

	50ML
Courvoisier VS	8.00
Courvoisier VSOP	11.00
Janneau VSOP	11.00

Remy Martin Coeur de Cognac	13.00
Courvoisier XO	29.00
Hines Antique XO	34.00
Courvoisier Initiale	70.00
Remy Martin Louis XIII	150.00

CHRISTOPHER'S SET SUNDAY SUPPER

Warm San Francisco Sourdough Bread	4.00
Maldon Sea Salted Butter	
	two courses 25.00
	three courses 29.00

STARTERS

- Warm Goats Cheese Salad
- Goats Cheese, Beets, Cavolo Nero, Broccoli, Girolles, Cobnuts, Quince Jelly, Cobnut Dressing (v)
- Salmon Carpaccio
- Avocado Pearls, Chipotle Chilli, Tequila & Key Lime Dressing
- Christopher's Beef Carpaccio
- Caesar Salad
- Romaine Lettuce, Focaccia Croutons, Anchovies, Parmesan

MAIN COURSES

- Grilled 6oz Rump Steak, Triple-cooked Chips
- Grilled Missouri-Rubbed Chicken, Kohlrabi Slaw, Sweet Potato Mash
- Catch of The Day
- Rigatoni, Arugula, Chilli Basil Pesto, Sun-blushed Tomatoes, Pecorino (v)



DESSERTS

- Warm Chocolate Fudge Brownie
- Vanilla Bean Ice Cream, Praline Crumble
- Lemon Meringue Tart Green Tea Crumble
- New York Vanilla Cheesecake Vanilla
- Mascarpone, Mixed Berries
- Ice Creams & Sorbets
- (Your choice of 3 flavours) with Chocolate, Caramel or Berry Sauce

STARTERS, MAIN COURSES & SIDES

STARTERS

Sweetcorn & Turmeric Velouté	10.00
Chorizo, Kale Crisps	
Sea Bass Ceviche	13.00
Papaya, Pomegranate, Chilli, Radish, Pistachio, Elderflower & Apple Liqueur Dressing	
Christopher's Beef Carpaccio	11.00
Lobster Bisque	12.00
Lobster Dumplings, Shellfish Oil	
Maryland Crab Cake	14.00
Arugula, Red Pepper Mayo, Tomato Jam	
Foie Gras	14.00
Pata Negra, Sweet Mango, Pickled Melon, Balsamic Glaze	

SALADS

Caesar Salad	10.00
Romaine Lettuce, Focaccia Croutons, Anchovies, Parmesan	
(Add Chargrilled Chicken / 3 or Blackened Shrimps / 4)	
Superfood Salad	12.00
Avocado, Beets, Quinoa, Lentils, Blueberries, Pomegranate, Sunflower & Flax Seeds, Miso & Cumin Dressing (v)	
(Add Chargrilled Chicken / 3 or Blackened Shrimps / 4)	
Warm Goats Cheese Salad	11.00
Goats Cheese, Beets, Cavolo Nero, Broccoli, Girolles, Walnuts, Quince Jelly, Walnut Dressing (v)	

PASTA & RISOTTO (STARTER / MAIN)

Rigatoni	9.00 / 16.00
Arugula, Chilli Basil Pesto, Sun-blushed Tomatoes, Pecorino (v)	
Smoked Tomato, Taleggio & Shrimp Risotto	12.00 / 18.00
Buffalo Ricotta, Wild Mushrooms, Pumpkin Seeds	
(Vegetarian Option / 8 / 14)	

MEAT & VEGETARIAN

Creedy Carver Breast of Chicken Black Risotto, Asparagus, Quinoa, Mustard Dressing	18.00
Missouri-rubbed Rack of Lamb Minted Pea Puree, Butternut Squash Galette, Celeriac Mash	29.00
Slow-cooked Pork Belly & Ibérico Chop Pata Negra, Boston Baked Beans, Creamed Corn, Corn Blini, Celeriac & Apple Slaw	22.00
Sweet Potato, Tofu, Kaniwa & Coconut Curry Red Rice, Chimichurri Tamale (v)	16.00

FISH

Blackened Salmon Jambalaya Risotto, Cress Salad	19.00
Salmon Fishcakes Wilted Spinach, Basil Cream	17.00
Seared Tuna Minted Horseradish Cream, Wasabi, Creole Mustard	26.00
Christopher's Seafood is responsibly sourced from sustainable supplies.	

SIDES

Fries	5.00
Sweet Potato Fries	5.00
Tobacco Onions	5.00
Sweet Potato Mash Maple Syrup	5.00
Monterey Cheddar Mash	5.00
New Potatoes	5.00
Mixed Greens	5.00
Sweet & Sour Carrots	5.00
Boston Baked Beans	5.00
Spinach Steamed / Creamed	6.00
Steak Mushrooms	5.00
Tomato & Onion Salad	5.00
Christopher's House Salad	5.00
Parmesan Truffle Fries	7.00
Mac & Cheese	8.00 (with Lobster 18.00)

STEAKS & LOBSTER

USDA PRIME STEAK

Christopher's USDA Prime Steaks are minimum 30-day aged from Black Angus Cattle, all bred at Creekstone Farms, Kansas.

Prime Rib-eye 6oz / 10oz / 24 / 36

Plain Grilled or Blackened with Cajun spices.

Prime Fillet 8oz / 40

TASTING STEAK SELECTION

Tasting Steak 58.00

4oz USDA Prime Rib-eye, 4oz Scotch Sirloin &

1.5oz Japanese Wagyu Fillet

SCOTTISH STEAK

Christopher's Scotch Sirloin Steaks are 28-day dry-aged grass fed from Prime Angus, Galloway & Shorthorn cross cattle, all bred on the Buccleuch Estates.

Sirloin 10oz / 14oz / 32 / 39

Fillet 8oz / 36

AUSTRALIAN STEAK

270-day grain-fed Black Angus Cattle, New South Wales

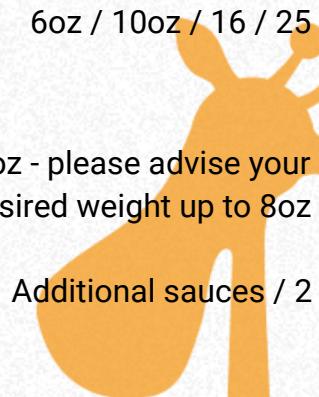
Wagyu Rump 6oz / 10oz / 16 / 25

JAPANESE WAGYU - GRADE A5

Wagyu Fillet 18 per 1oz - please advise your desired weight up to 8oz

All steaks grilled to your liking & served with your choice of:

Béarnaise, Peppercorn, Blue Cheese, Steak, Red Wine or Chimichurri Sauce.



Additional sauces / 2

LOBSTER

Grilled Lobster with Garlic Butter Half (325g) / Whole (650g) / 24 / 44

Grilled Lobster with Mango Chilli Salsa &

Cobb Salad

Lobster Thermidor

SURF N TURF

Surf 'n' Turf Burger Christopher's Hamburger & Half Grilled Lobster (325g) / 35

Surf 'n' Turf Steak 6oz USDA Prime Rib-eye &
Half Grilled Lobster (325g) / 45

DESSERT & DIGESTIFS

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Warm Chocolate Fudge Brownie	9.00
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Chocolate Brioche French Toast (Milk or Dark) Vanilla Ice Cream, Chocolate Sauce (please allow 20 minutes)	12.00
Lemon Meringue Tart Green Tea Crumble	9.00
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Espresso Martini Stolichnaya Red Label, Kahlua Coffee Liqueur & a Double Espresso	11.00
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Courvoisier XO	29.00
Hines Antique XO	34.00
Courvoisier Initiale	70.00
Remy Martin Louis XIII	150.00

CHRISTOPHER'S THEATRE MENU

STARTERS

Serrano Ham, Pickled Plum, Turmeric Pear,
 Bitter Leaves
 Cod & Shrimp Cake, Lemon, Beetroot &
 Horseradish Cream, Arugula
 Buffalo Mozzarella, Pumpkin Crumble,
 Tomato Gel, Basil Pesto (v)

MAIN COURSES

Twice-cooked Breast of Chicken, Girolle &
 Corn Cream, Charred Corn, Trompette Ash
 Catch of the Day
 Barbecue-rubbed Feather Blade Steak,
 Kohlrabi & Carrot Slaw,
 Mushroom Ketchup, Triple-cooked Chips (£5
 supplement)
 Pappardelle, Wild Mushrooms, Ricotta,
 Thyme & Black Garlic (v)

two courses 22.5
 three courses 26.5

DESSERTS

Key Lime Tart, Raspberry, Vanilla
 Mascarpone
 Chocolate, Peanut Butter & Caramel Tart,
 Espresso Ice Cream
 Fresh Fruit Salad, Blood Orange Sorbet



SIDES

Fries	5.00
Sweet Potato Fries	5.00
Tobacco Onions	5.00
Monterey Cheddar Mash	5.00
Sweet Potato Mash Maple Syrup	5.00

New Potatoes	5.00
Sweet & Sour Carrots	5.00
Mixed Greens	5.00
Boston Baked Beans	5.00
Spinach Steamed / Creamed	6.00
Steak Mushrooms	5.00
Tomato & Onion Salad	5.00
Christopher's House Salad	5.00
Parmesan Truffle Fries	7.00
Mac & Cheese	8.00 (with Lobster 18.00)

