

SNACKS

- Padron Peppers 9 V Crudités & Rose Harissa Hummus 15 VG
Salt & Pepper Squid Chilli *Lime* 11 * Annabel's Truffle Pizza 42 V
Pata Negra 32 * King Crab Croquettes & Saffron Aioli 26

STARTERS

- Cucumber Carpaccio & *Herbs* 8 V * Sea Bass Carpaccio *Olive & Lemon* 18
Classic Beef Tartare 21 Tuna & Avocado Tartare 21
Yellowtail Sashimi & *Jalapeño* 19 Garden Vegetable & Aji Amarillo Ceviche 16 VG

Classic Smoked Salmon 18 *Crispy Quail & *Sour Cream* 21
Grilled Octopus & *Grapefruit* 27 Seared Scallops *Pea & Brown Shrimp* 27
Burrata & Black Olive Tapenade 21 V Lentil Soup 16 V
Artichoke *Almonds & Piquillo Pepper* 18 VG Chilled Pea Soup 16 VG

Caesar Salad 18 VG Salmon Poke Bowl 18
Kelp Noodles *Sesame & Chilli* 16 VG Greek Salad 18 V
Tuna Niçoise 24 Warm Smoked Duck *Orange & Chicory* 21

Avocado *Sweet Corn & BBQ Vinaigrette* 19 VG

OYSTERS & CAVIAR

"Gillardeau" Oyster N°3 5/pce

Kristal Caviar 50g /125g /250g *Classic Garnish* 175/ 450/ 870

* CHEF'S SELECTION V - VEGETARIAN VG - VEGAN

MAIN COURSES

Seabass *a La Plancha* 28

Dover Sole *Meunière or Plain* 52

Miso Black Cod 46

Tagliatelle *Crab & Chilli* 26

King Crab *& Beurre Blanc* 54

Grilled Salmon *& Hollandaise* 28

Green Tagliolini *Mushrooms & Parmesan* 21 V

Risotto Primavera 21 V

Vegan Burger *& Truffles* 19 VG

Penne all'Arrabiata 21 V

Spinach Gnocchi *& Morrels* 26 V

Wood Fired Aubergine Steak 18 VG

Wagyu Sirloin *& Water Cress* 110

* Marinated Lamb Chops *Feta & Apricot Harissa* 36

Wagyu Cheeseburger *& Truffle* 42

Tenderloin *& Béarnaise* 42

USDA Rib Eye *& Chimichurri* 54

* Baby Chicken *& Lemon Verbena* 26

TO SHARE

2lb Lobster *& Ras El Hanout Butter* 86

Roast Cauliflower *Pistachio & Date* 28 VG

* Whole Seabream *& Condiments* 58

Côte de Boeuf *& Sauce Bordelaise* 97

SIDES

Jersey Royals & Mint 7

Wilted Spinach & Garlic 8

Tomato & Red Onion 12

Mash Potato 6

Fine Green Beans 8

Couscous & Herbs 9

Carrots, Goats Curd & Granola 8

Mixed Leaves 9

Grilled Broccoli & Chilli 10

Fries 10

Cut Thick or Thin

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.