

STARTERS

Carlingford Oyster 6/pce	Pissaladière Tart (v) 20	Baked Potato & Caviar 42
Steak Tartare, Dill Pickles & Yellow Mustard Mayo 22	Yellowtail & Yuzu Dressing 20	Grilled Langoustine 38
Smoked Salmon & Tomatillos, Tamarind Cream 20	Castel Franco Salad & Tarragon Dressing (v) 17	Chicken Caesar Salad (v option) 21
	Devon Crab & Apple Marigold 24	Marbled Foie Gras & Pear 24

Caviar

(Served with Blinis & Classic Condiments)

Oscietra	Kristal	Beluga
30g 84	30g 110	30g 231
50g 143	50g 179	50g 378
125g 410	125g 441	125g 924

MAINS

Tender Short Rib, Red Wine & Port Sauce 52	Halibut, Courgettes, Caviar & Champagne 60	Lobster Thermidor 65
Heritage Beetroot, Goat Cheese & Hazelnut Dressing (v) 24	Truffle Gnocchi (v) 45	Grilled Ribeye & Bernaise 57
Lamb Rack, Herb Crust & Savory Infused Jus (For 2) 110	Dover Sole Grenobloise 55	Cèpe Risotto (v) 28
		Miso Salmon 45
		Cornish Dry Aged Cote de Boeuf (For 2) 140

SIDES

Tomato & Fig Tian 14	Green Beans & Garlic Butter 12	French Fries 10
Wild Mushroom Fricassee 14	Thick Cut Chips & Parmesan 12	Pommes Boulangère 12
Baby Gem & Parsley 7		Mixed Leaves 9

DESSERTS

Dark Chocolate Soufflé, Clotted Cream Ice Cream 19	Poached Pear, Pecan Praline & Vanilla 15
Mango & Passion Fruit Baked Alaska 15	Ice Cream Selection 12

Crêpe Suzette Flambé 34

(For two to share.)

Please kindly check availability with your waiter)

(v) = vegetarian

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.