

CHAMPAGNE

Veuve Clicquot - Vintage '12	£29 glass	£170 bottle
Ruinart - Blanc de Blancs NV.....	£28 glass	£165 bottle
Dom Pérignon '10	£55 glass	£325 bottle
Krug - Grande Cuvée - 168ème Edition NV.....	£460	
Dom Pérignon - Luminous '08.....	£550	
Veuve Clicquot - La Grande Dame '08	£500	
Ruinart - Blanc de Blancs NV.....	£415 magnum	
Veuve Clicquot - La Grande Dame '04.....	£1150 magnum	
Ruinart Rosé - NV.....	£28 glass	£165 bottle
Dom Pérignon - Luminous Rosé '06.....	£880	
Krug - 22ème Edition Rosé NV	£890	

WHITE

Altano - Reserva - Symington - Douro, Portugal '17	£19 glass	£97 bottle
Meursault - J.M. Gaunoux & Fils - Burgundy, France '17	£30 glass	£175 bottle
Sauvignon blanc - Te Koko - Cloudy Bay - Marlborough, NZ '16	£195	
Chenin blanc - Dirty Little Secret - Two - K. Forrester - Western Cape, SA '18	£245	
Chardonnay - Gaia & Ray - A. Gaja - Piemonte, Italy '17.....	£790	

ROSÉ

Rock Angel - Côtes de Provence, France '19	£20 glass	£120 bottle
Miraval - Côtes de Provence, France '20	£200 magnum	

RED

Pinot noir - La Crema - Sonoma, USA '18	£21 glass	£135 bottle
Pauillac de Lynch Bages - Bordeaux, France '16.....	£28 glass	£165 bottle
Gevrey-Chambertin V.V. - Dugat-Py - Burgundy, France '17	£300	
Solaia - Antinori - Tuscany, Italy '12	£710	
Bordeaux blend - Opus One - Napa Valley, USA '96	£1550	

Veuve Clicquot

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

COCKTAILS

The Kiss | £18

*Homage to a Classic Champagne Cocktail.
In-house blend of liqueurs, herbs and spices,
topped with Champagne*

The Maiden | £18

*Gin d'Azur Gin, Solerno Blood Orange Liqueur,
Cocchi Americano*

Adele | £17

*Belvedere Vodka, Homemade Ginger Beer,
Lime & Angostura Bitters*

Judith | £17

*Hennessy Cognac, Galliano L'Autentico,
Lemon Foam, Smoked Paprika*

Danaë | £70

*Blend of Casa Dragones Joven & Blanco Tequila,
Cointreau Liqueur, Lime*

Hennessy XO 5cl | £50

Hennessy Paradis Imperial 5cl | £565

Richard Hennessy 5cl | £645

BOTTLE SERVICE

Casamigos Mezcal | £350

Casamigos Reposado Tequila | £350

Casamigos Añejo Tequila | £450

Don Julio 1942 Tequila | £600

Don Julio 1942 Tequila Luminous Magnum Gold | £1800

Belvedere Vodka | £300

Belvedere Vodka Magnum | £550

D'Azur Gin | £300

Tanqueray 10 Gin | £300

Hennessy XO | £800

Johnnie Walker Black Label Scotch Whisky | £300

Johnnie Walker Blue Label Scotch Whisky | £850

Eminente Reserva 7 YO Rum | £300

SNACKS

- Padron Peppers 9 (v)
- Crudités & Rose Harissa Hummus 25 (vg)
- Salt & Pepper Squid Chilli Lime 13
- Summer Truffle Pizza 30 (v)
- Pata Negra 34
- King Crab Croquettes & Saffron Aioli 28

STARTERS

- Cucumber Carpaccio & Herbs 8 (vg)
- Garden Vegetable & Aji Amarillo Ceviche 17 (vg)
- Greek Salad 19 (v)
- Kelp Noodles Sesame & Chilli 17 (vg)
- Vegan Caesar Salad 19 (vg)
- Artichoke Almonds & Piquillo Pepper 19 (vg)
- Avocado Sweetcorn & BBQ Vinaigrette 20 (vg)
- Classic Smoked Salmon 19
- Grilled Octopus & Grapefruit 28
- Seared Scallops, Pea & Brown Shrimp 25
- Tuna Niçoise 25
- Yellowtail Sashimi & Jalapeño 20
- Tuna & Avocado Tartare 22
- Sea Bass, Carpaccio, Olive & Lemon 19
- Salmon Poke Bowl 22
- Classic Beef Tartare 22
- Burrata & Black Olive Tapenade 22 (v)
- Warm Smoked Duck, Orange & Chicory 22
- Crispy Quail & Sour Cream 25
- Chilled Pea Soup 17 (vg)
- Lentil Soup 17 (v)

CAVIAR

(Served with Blinis & Classic Condiments)

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

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MAIN COURSES

- Seabass a La Plancha 30
- Dover Sole Meunière or Grilled 55
- Miso Black Cod 48
- Green Tagliolini, Mushrooms & Parmesan 25 (v)
- Risotto Primavera 22 (v)
- Vegan Burger 20 (vg)
- Wagyu Sirloin & Water Cress 116
- Lamb Chops, Feta & Apricot Harissa 38
- Wagyu Burger & Truffle 44
- Linguine, Crab & Chilli 31
- King Crab & Ginger Butter 57
- Grilled Salmon & Hollandaise 28
- Penne all'Arrabiata 22 (v)
- Spinach Gnocchi & Morels 27 (v)
- Wood Fired Aubergine Steak 19 (vg)
- Tenderloin & Béarnaise 44
- USDA Rib Eye & Chimichurri 57
- Baby Chicken & Lemon Verbena 27

TO SHARE

2lb Lobster & Ras El Hanout Butter 90	Whole Seabream & Condiments 61	Côte de Boeuf & Sauce Bordelaise 100
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SIDES

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| Jersey Royals & Mint 7 (vg) | Mash Potato 6 | Thick cut or thin cut fries 10 (vg) |
| Wilted Spinach & Garlic 8 (vg) | Fine Green Beans 8 (vg) | Mixed Leaves 9 (vg) |
| Tomato & Red Onion 12 (vg) | Couscous & Herbs 8 (vg) | Carrots, Goats Curd & Granola 8 (v) |
| Grilled Broccoli & Chilli 10 (vg) | | |

DESSERTS

- Annabel's Chocolate Cake 15
Port - Fonseca, Portugal 1985 36
- Our Cheesecake, Strawberries & Rhubarb 13
Castello della Salla - Muffato - Antinori, Umbria, Italy 2015 25
- Exotic Eton Mess 15
Sauternes - Annabel's - Clos le Comte, Bordeaux, France 2016 13
- Chocolate Soufflé Tart Vanilla Ice Cream 16
Port - Tawny Colheita - Single Harvest - Graham's, Portugal 1982 47
- Black Berries & Hibiscus Pavlova 13
Tokaji Aszu - 6 Puttonyos - Gold Label - Royal Tokaji, Hungary 2013 37
- Ice Cream & Sorbet Selection (5 per scoop)
(Bitter Chocolate, Vanilla, Pistachio, Salted Caramel (Lemon, Berries, Coconut & Exotic))

(v) = vegetarian | (vg) = vegan