

FOR THE TABLE

Hot Honey and Feta Dip £9.75
Silken whipped feta with wild honey and crushed pistachio, served with warm artisan crisp breads

Marinated Olives £5.75
Infused with chilli, lemon and coriander

Veuve Clicquot

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Whitcomb's

THE CLICQUOT COLLECTION

Beer-Battered Chips £9.25
Delicately seasoned and fried until golden and crisp, served with curry sauce
Perfectly paired with a glass of Veuve Clicquot Yellow Label £20

Southern Spiced Wings £12.25
Classic fried chicken wings tossed in a Southern-style spice blend for a subtle and satisfying kick
Best enjoyed with a glass of Veuve Clicquot Rosé £23

STARTERS

Ceviche £14.25
Diced Seabass with watermelon, jalapeño, lime and cilantro

Yellowfin Tuna Carpaccio £18
Dressed in truffle-infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco

Jamón Ibérico Croquettes £14.75
Iberian ham and Manchego, served with jalapeño mayonnaise

Burrata & Grapes £17
Creamy burrata with smoky chargrilled grapes and fresh basil

Bruschetta Mascarpone £11.25
Traditional toasted crostini with soft cheese, datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

Steak Tartare £18.75
Hand-cut raw beef fillet with cornichons, Dijon, lemon zest, cultured sour cream and creamy Oscietra caviar

Salt & Pepper Squid £13.50
Flash-fried until crisp and golden, tossed with cayenne pepper, garlic and fresh chillis for a kick

Gambas Pil Pil £16.75
Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta

TERRACE CLASSICS

Crispy-Skinned Sea Bass fillet £29.50
Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli

Gnocchi Arrabbiata £19.25
Slow-cooked San Marzano tomato sauce with garlic, peperoncino and basil

Truffle Chicken Milanese £28.50
Crispy chicken with a fried hen's egg, truffle, gorgonzola dolce crème and a parmesan rocket salad

Chicken Caesar with 'Nduja £21
Grilled chicken with crisp romaine, shaved Parmesan, classic Caesar dressing and a touch of spicy 'nduja

Rigatoni alla Vodka Blanc £22
Perfectly al dente rigatoni with 'nduja infused cream, mascarpone, and Parmesan

Buttered Lobster Linguine £36.50
House-made fresh pasta with tender lobster and fragrant chilli butter

Wild Mushroom Risotto £25.50
Creamy arborio rice cooked with porcini and morel mushrooms, finished with shaved Parmesan and black truffle

Superfood "Glow" Salad £16.50
Watermelon, apple, cucumber and avocado, with toasted pumpkin seeds, chilli and lime passion fruit vinaigrette, finished with a hint of Canadian maple syrup.



“ONLY ONE QUALITY,
THE FINEST”

Madame Clicquot



Please scan the QR code for allergen and dietary information.

FROM THE GRILL

Tuscan Cod £26.50
Parmesan-crust cod with garlic butter, charred asparagus and popcorn capers

A5 Wagyu Fillet £45
Prime centre cut steak glazed with wasabi butter and finished with jalapeño oil

Rib-Eye Steak £39.50
28 day dry-aged grilled rib-eye with a green peppercorn sauce, white truffle oil and Koffman Chips

Chargrilled Lamb Skewer £29.25
Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey

Filet Mignon & Carabinero Prawns £48.50
Grilled filet mignon and sweet scarlet-red prawns with zested Amalfi lemon and Parmesan crème

SIDES

Baked Breads £7
House focaccia and baguette, served with extra virgin olive oil and aged balsamico

Green Salad £7
Mixed seasonal greens with sweet Datterini tomatoes and a bright citrus vinaigrette

Sautéed Market Greens £8.25
Tenderstem broccoli and wilted spinach with fried garlic, chilli and a squeeze of lemon

Fries Naturelle £7.50
Crisp, golden fries
Add fresh truffle & parmesan £10