

## À LA CARTE

Each dish is prepared à la minute and served when ready

### BEVERAGES

#### APERITIFS

<b>White Melon &amp; Elderflower Spritz</b>	12
A floral blend of Lillet Blanc and Noilly Prat, stirred with a sweet elderflower and white melon cordial, orange bitters and a prosecco finish	
<b>Negroni Amer</b>	15
Chase grapefruit gin stirred with Calvados, Suze and Campari, finished with a few drops of grapefruit bitters	
<b>Café</b>	18
Our twist on the Espresso Martini recreates coffee's complex flavours by combining Courvoisier VSOP with amari & vermouth house blend, stirred over ice and layered with an indulgent espresso & almond crema	

#### CHAMPAGNE

*By the glass*

125ml

Veuve Clicquot Yellow Label Brut NV	18
Charles Heidsieck Brut Réserve NV	20
Billecart-Salmon Brut Rosé NV	25

#### SPARKLING WINES

*By the glass*

Fantinel Extra Brut, Prosecco NV	12
Gusbourne Brut Reserve 2020	16

### CHEF'S SIGNATURES

<b>Escargots</b>	15	<b>Seafood platter</b> (655 kcal)	36
Baked snails in garlic parsley butter (641 kcal)		- Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar	
<b>Filet mignon (240g)</b>	42	- Four tiger prawns with cayenne pepper mayonnaise	
with chanterelle and aged Parmesan crème (891 kcal)		- Cornish crab dressed in chilli and lemon	

#### TARTARE

<b>Tuna</b>	19
with confit egg yolk and Oscietra caviar (236 kcal)	
<b>Steak tartare</b>	16
with cured egg yolk, lime, Dijon mustard, Parmesan and pane carasau (394 kcal)	

#### CARPACCIO

<b>Yellowtail</b>	25
with citrus and miso salt (232 kcal)	
<b>Portobello mushroom</b>	9.5
with Dijon mustard and aged balsamic v (193 kcal)	

#### SALADS

<b>Niçoise</b>	14
Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)	
<b>Burrata</b>	14
with Seville orange and mānuka honey v (578 kcal)	
<b>Green beans</b>	14
with Datterino tomatoes, aged balsamic vinegar and goat's cheese v (504 kcal)	
<b>Grilled caramelised peach and mesclun salad</b>	9
with clementine dressing and shaved pecorino (182 kcal)	
<b>Mix leaf salad</b>	7
with citrus dressing v (68 kcal)	

#### SEAFOOD

<b>Rock oysters</b>	14
Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar (136 kcal)	
<b>Calamari</b>	14.5
Crispy squid with chilli sea salt (366 kcal)	
<b>King prawns</b>	18
with lemon, chilli and coriander (195 kcal)	

#### PASTA & RISOTTO

<b>King prawn linguine</b>	24
with spinach, garlic, Amalfi lemon, white wine and mascarpone (701 kcal)	
<b>White fish tortellini</b>	20
with Calabrian chilli lemon crème (828 kcal)	
<b>Wild mushroom risotto</b>	22
with aged Parmesan and black truffle (1006 kcal)	
<b>Gnocchi</b>	16
with San Marzano tomatoes and basil v (332 kcal)	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day. v Suitable for vegetarians.

### FISH

<b>Pan-fried sea bass</b>	32
with white wine, shallots and lemon crème (1562 kcal)	
<b>Baked turbot</b>	42
with garlic, chilli and white wine emulsion (470 kcal)	
<b>Dover sole (560g)</b>	54
with citrus garlic butter (1327 kcal)	

#### GRILL

<b>Marinated baby chicken</b>	24
with lemon butter (530 kcal)	
<b>Lamb cutlets</b>	32
marinated in Dijon mustard (522 kcal)	
<b>Rib-eye steak (281g)</b>	40
with truffle peppercorn sauce (933 kcal)	

#### SIDES

<b>Homemade breads</b>	7
with olive oil v (406 kcal)	
<b>Layered potato chips</b>	7
with rosemary v (614 kcal)	
<b>Garlic baked mushrooms</b>	7
with thyme and baby spinach v (407 kcal)	
<b>Warm potato mousse v</b> (270 kcal)	6.5