

À LA CARTE

Each dish is prepared à la minute and served when ready

BEVERAGES

APERITIFS

White Melon & Elderflower Spritz 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

Negroni Amer 15
Chase grapefruit gin stirred with Calvados, Suze and Campari, finished with a few drops of grapefruit bitters

Café 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 15

CHEF'S SIGNATURES

Escargots 16.5
Baked snails in 'nduja and lemon garlic butter (921 kcal)
or
Garlic parsley butter (641 kcal) 15

Filet mignon (240g) 40
with chanterelle and aged Parmesan crème (891 kcal)

TARTARE

Tuna 19
with confit egg yolk and Oscietra caviar (236 kcal)

Steak 16.5
with lemon zest and Parmesan (316 kcal)

CARPACCIO

Yellowtail 25
with citrus and miso salt (232 kcal)

Smoked duck 16
with spicy orange dressing and smoked pine nuts (533 kcal)

Portobello mushroom 9.5
with Dijon mustard and aged balsamic v (193 kcal)

SALADS

Niçoise 14
Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)

Burrata 14
with Seville orange and mānuka honey v (578 kcal)

Green beans 14
with Datterino tomatoes, aged balsamic vinegar and goat's cheese v (504 kcal)

Mix leaf salad 7
with citrus dressing v (68 kcal)

SEAFOOD

Oysters 14
with lemon crème fraiche and green tabasco dill oil (204 kcal)

Calamari 14.5
Crispy squid with chilli sea salt (366 kcal)

Lobster Thermidor 55
with Cognac Gruyère cheese and black truffle (920 kcal)

PASTA & RISOTTO

Lobster linguine 38
with garlic and San Marzano tomatoes (841 kcal)

White fish tortellini 20
with Calabrian chilli lemon crème (828 kcal)

Wild mushroom risotto 19
with aged Parmesan and black truffle (1006 kcal)

Gnocchi 16
with San Marzano tomatoes and basil v (332 kcal)

FISH

Pan-fried sea bass 30
with white wine, shallots and lemon crème (1562 kcal)

Baked turbot 42
with garlic, chilli and white wine emulsion (470 kcal)

Dover sole (670g) 60
with citrus garlic butter (1435 kcal)

GRILL

King prawns 16
with lemon, chilli and coriander (195 kcal)

Marinated baby chicken 24
with lemon butter (530 kcal)

Lamb cutlets 32
marinated in Dijon mustard (522 kcal)

Rib-eye steak (281g) 38
with truffle peppercorn sauce (933 kcal)

SIDES

Homemade breads 7
with olive oil v (406 kcal)

Layered potato chips 7
with rosemary v (614 kcal)

Garlic baked mushrooms 7
with thyme and baby spinach v (407 kcal)

Warm potato mousse v (270 kcal) 6.5

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.