

Caviar

Cheshire Mine Salted, 30g	110
Imperial Oscietra, 30g	184
Imperial Beluga, 30g	352
<i>Traditional Garnishes</i> 481 Kcal	
Egg Toast with Caviar	47
<i>Imperial Oscietra Gold, Herbs</i> 133 Kcal	

Starters

Bluefin Tuna Tartare	33
<i>Avocado, Radish, Ginger Sauce</i> 361 Kcal	
Crispy Salmon Sushi	23
<i>Chipotle Emulsion, Soy Glaze</i> 320 Kcal	
Warm White Asparagus	26
<i>Jalapeño & Coriander Sauce</i>	
<i>Toasted Hazelnuts</i> 251 Kcal	
Collebianco Burrata (v)	25
<i>Strawberry Compote, Rocket Leaves</i>	
<i>Grilled Sourdough Bread</i> 514 Kcal	
Grilled Galician Octopus	29
<i>Piperade, Smoked Paprika</i>	
<i>Wild Rocket Leaves</i> 878 Kcal	
Thai Spiced Broccoli Soup (ve)	22
<i>Young Coconut Foam</i>	
<i>Broccoli Florets, Lime Zest</i> 117 Kcal	
Spring Crab Lettuce Cups	24
<i>Avocado & Yuzu Emulsion</i>	
<i>Basil Cress</i> 145 Kcal	

Salads

Molyneux Farm Kale & Spring Peas (v)	23
<i>Snow Peas, Dijon Mustard Vinaigrette</i>	
<i>Mint, Soft Boiled Egg</i> 224 Kcal	
Green Asparagus & Avocado (v)	26
<i>Pecorino Cheese, Pistachios</i>	
<i>Lovage Chiffonade</i> 247 Kcal	
Warm Shrimp	35
<i>Tender Lettuce, Avocado, Tomato</i>	
<i>Champagne Vinegar Dressing</i> 329 Kcal	
add French Organic Chicken 346 Kcal	21
add Scottish Salmon 391 Kcal	21
add Atlantic Prawns 77 Kcal	23

Pizza, Pasta & Vegetarian

Charred Spring Vegetables (ve)	29
<i>Shiitake Mushroom & Baby Carrots, Leeks</i>	
<i>Yuzu Kosho Emulsion</i> 414 Kcal	
add Sautéed Organic Quinoa 77 Kcal	7
Spaghetti Cacio e Pepe (v)	32
<i>Parmesan & Pecorino Cheese</i>	
<i>Spiced Peppercorn Mix</i> 829 Kcal	
Tomato & Mozzarella Pizza (v)	27
<i>Basil, Chilli Flakes</i> 773 Kcal	
Black Truffle Pizza (v)	42
<i>Fontina Cheese</i> 808 Kcal	
Asparagus Pizza (v)	29
<i>Spring Onion, Ricotta Cheese</i>	
<i>Chili Flakes</i> 732 Kcal	

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Calorie figures are approximate

Fish

Cod & Chips <i>Crunchy Potatoes</i> <i>Spring Pea Gribiche Sauce</i> 936 Kcal	36
Line Caught Sea Bass <i>Crusted with Nuts & Seeds</i> <i>Sweet & Sour Jus</i> 807 Kcal	45
Spice Crusted Salmon <i>Poached Fennel, Herb Purée</i> <i>Fragrant Coconut & Lime Infusion</i> 530 Kcal	42
Cornish Dover Sole <i>Yukon Gold Potato Dumpling</i> <i>Paprika Butter, Crispy Potatoes</i> 881 Kcal	79

Meat

Parmesan Crusted Organic Chicken <i>Artichokes, Lemon-Basil Sauce</i> 901 Kcal	40
Truffle Cheeseburger <i>Somerset Brie, Yuzu Pickles</i> <i>Black Truffle Mayonnaise</i> 1,636 Kcal	42
Cornish Lamb Chops <i>Smoked Chilli Glaze, Mint Oil</i> <i>Green Asparagus Compote</i> 624 Kcal	45
Holstein Beef Fillet <i>Peas, Fava Beans, Sugar Snaps</i> <i>Herb Purée & Comté Cheese Broth</i> 528 Kcal	76

Taste of Jean-Georges

6 Course Menu <i>Available Only For Dinner</i> 1,502 Kcal	142
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Simply Prepared

Scottish Salmon 160g 466Kcal	38
Cornish Dover Sole 700g 566/ 783 Kcal	84
Scottish Blue Lobster 700g 254 Kcal	100
Sakura Wagyu Sirloin 200g 675 Kcal	84
Cornish Lamb Chops 250g 564 Kcal	42
Holstein Beef Fillet 180g 657 Kcal	74
Irish Côte de Boeuf 1000g <i>For two to share</i> 1,247 Kcal	126

Sides

Chips (ve) 459 Kcal	11
Mashed Potatoes (v) 281 Kcal	10
Crunchy Potato Wedges (v) <i>Fresno Chilli Dressing</i> <i>Smoked Paprika</i> 578 Kcal	13
Tenderstem Broccoli (ve) <i>Dukkah, Lemon</i> 389 Kcal	12
Spring Peas & Fava Beans (ve) <i>Serrano Chilli, Pickled Ramps</i> 170 Kcal	12
Whole Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 347/694 Kcal	16/24
Grilled English Asparagus (ve) <i>Fermented Black Bean Vinaigrette</i> <i>Black Olives</i> 247 Kcal	16