

Starters

Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16
Burrata, Lemon Jam <i>Sourdough, Basil</i>	15
Kale & Broccoli <i>Soft Boiled Egg, Croutons Parmesan</i>	11
Diver Scallop <i>Caramelized Cauliflower Caper-Raisin Emulsion</i>	26
Fresh Crab Crostini <i>Lemon Aioli, Dill</i>	21
Butternut Squash Soup <i>Wild Mushrooms, Crème Fraîche</i>	15
Warm Shrimp Salad <i>Tender Lettuce Avocado, Tomato Champagne Vinegar Dressing</i>	29
Grilled Octopus <i>Smashed Potatoes Paprika Mayonnaise, Herbs</i>	17

Caviar

Cheshire Mine Salted, 30g	100
Imperial Oscietra, 30g	180
Imperial Beluga, 30g	400
<i>Traditional Garnishes</i>	
Egg Toast & Caviar <i>Brioche Toast, Caviar, Herbs</i>	30
Egg Caviar <i>Vodka Cream</i>	30
Pasta, Pizza and Grains	
Tagliatelle <i>Basil Pistachio Pesto Charred Brussel Sprouts</i>	28
Rigatoni & Meatballs <i>Smoked Chilli-Tomato Sauce</i>	21
Black Truffle & Fontina Pizza	31
Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	19
Mushroom Pizza <i>Three Cheeses, Farm Egg</i>	21
Brown Rice <i>Winter Vegetables, Salsa Verde</i>	21

Fish

Fish & Chips <i>Caper & Chilli Rémoulade</i>	26
Sea Bass <i>Crusted with Nuts & Seeds Sweet & Sour Jus</i>	38
Roasted Halibut <i>Tender Celeriac Green Curry Sauce</i>	29
Poppy Seed Crusted Salmon <i>Organic Quinoa, Basil Carrot & Coconut Sauce</i>	24
Native Lobster <i>Meyer Lemon Risotto, Basil</i>	52
Meat	
Parmesan Crusted Chicken <i>Artichokes, Lemon-Basil Sauce</i>	28
Spiced Crusted Venison <i>Chestnuts & Red Cabbage Roasted Juices</i>	40
Beef Tenderloin <i>Glazed & Roasted Carrots Miso Mustard Sauce</i>	39
Truffled Cheeseburger <i>Somerset Brie Black Truffle Mayonnaise Yuzu Pickles, Chips</i>	29

Simply Prepared

H. Forman's Salmon	24
Scottish Lobster	52
Cornish Dover Sole	52
Cornish Lamb Chops	32
28 Day Grassfed Beef Sirloin	36
28 Day Grassfed Ribeye for Two	55

Sides

Chips	6
Mashed Potatoes	6
Sprouting Broccoli <i>Lemon & Chilli</i>	8
Roasted Cauliflower <i>Grain Mustard Sauce, Herbs</i>	8
Glazed & Roasted Carrots	8
Wild Foraged Mushrooms <i>Garlic & Sage Butter</i>	12

Taste of Jean-Georges 88

6 Savoury Courses & Dessert

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 12.5% will be added to your bill.

Executive Chef: Anshu Anghotra