

## Starters

Bluefin Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16
Chilled Scottish Langoustine <i>Home-Made Mayonnaise Lemon</i>	Six 42
Kale & Roasted Pumpkin Salad <i>Russet Apples Red Wine Vinegar Dressing</i>	19
Burrata & Fig <i>Fig Compote, Tarragon Aged Balsamic Vinegar</i>	19
Devonshire Crab Salad <i>Snow Peas, Avocado Sweet Chilli Dressing</i>	26
Le Puy Green Lentil Soup <i>Spiced Tea, Herbs Parmesan Cheese</i>	14
Warm Shrimp <i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	25
Grilled Octopus <i>Smoked Paprika Crème Fraîche Guajillo Vinaigrette</i>	23

## Caviar

<i>Traditional Garnishes</i>	
Imperial Oscietra, 30g	180
Imperial Beluga, 30g	400
Cheshire Mine Salted, 30g	100
Egg Toast Caviar <i>Brioche Toast, Caviar, Herbs</i>	38

## Pizza, Pasta & Vegetarian

Tagliatelle <i>Basil-Pistachio Pesto Brussels Sprouts</i>	23
Rigatoni <i>Veal &amp; Pork Meatballs Smoked Chilli-Tomato Sauce</i>	20
Black Truffle Pizza <i>Fontina Cheese</i>	36
Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	15
Spinach Pizza <i>Parmesan &amp; Fontina Cheese Basil, Dill &amp; Chilli Flakes</i>	19
Autumn Vegetables <i>Green Curry, Radish Sprouts Olive Oil</i>	23

## Fish

Cod & Chips <i>Gribiche Sauce</i>	26
Line Caught Sea Bass <i>Crusted with Nuts &amp; Seeds Sweet &amp; Sour Jus</i>	48
North Atlantic Halibut <i>Fingerling Potatoes, Bok Choy Kombu &amp; Herb Butter</i>	38
Porcini Crusted Salmon <i>English Leeks Amalfi Lemon Vinaigrette</i>	36
Organic Chicken <i>Parmesan Crusted, Artichokes Lemon-Basil Sauce</i>	29
'Prince de Dombes' Duck <i>Roasted Breast, Turnip &amp; Wild Rice Hibiscus-Honey Glazed Pumpkin</i>	35
Wagyu Beef Fillet <i>Roasted Jerusalem Artichoke Red Miso &amp; Soy Infusion, Shitake</i>	62
Truffle Cheeseburger <i>Somerset Brie Black Truffle Mayonnaise Yuzu Pickles</i>	29

## Simply Prepared

H. Forman's Salmon	30
Grilled Whole Lobster	49
Cornish Dover Sole	44
Cornish Lamb Chops	32
Black Angus Sirloin	50
Wagyu Beef Fillet	58
28 Day Grassfed Ribeye for Two	84

## Meat

Organic Chicken <i>Parmesan Crusted, Artichokes Lemon-Basil Sauce</i>	29
'Prince de Dombes' Duck <i>Roasted Breast, Turnip &amp; Wild Rice Hibiscus-Honey Glazed Pumpkin</i>	35
Wagyu Beef Fillet <i>Roasted Jerusalem Artichoke Red Miso &amp; Soy Infusion, Shitake</i>	62
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## Sides

Chips	5
Mashed Potatoes	6
Roasted Cauliflower <i>Grain Mustard Sauce, Herbs</i>	12/20
Sprouting Broccoli <i>Garlic Oil, Lemon, Chilli Flakes</i>	7
Squash Gratin <i>Thyme, Chilli Panko Crumbs</i>	7
Wild Foraged Mushrooms <i>Garlic &amp; Sage Butter</i>	12

**Taste of Jean-Georges 88**  
6 Savoury Courses & Dessert