

# CHAMPAGNE & COCKTAILS

Laurent-Perrier <i>La Cuvée</i> , Brut, NV	19
Laurent Perrier, Brut Rosé, NV	25
Billecart-Salmon, Extra-Brut, 2008	32
Dom Perignon, Brut, 2008	55

Cynar Negroni	19	Cucumber Martini	21
Aperol Spritz	19	Ginger Margarita	21
Cosmopolitan	19	Aphrodite Passion	21
French 75	19	Lychee Raspberry Bellini	21

## Starters

Bluefin Tuna Tartare	21
<i>Avocado, Radish, Ginger Sauce</i>	
Crispy Salmon Sushi	14
<i>Chipotle Emulsion, Soy Glaze</i>	

Burrata & Stone Fruit Salad	20.13
<i>Fresh Wasabi, Shiso, Lime</i>	

Summer Corn Soup	12.25
<i>Chilli, Lime, Basil</i>	

## Salads

<i>add Chicken</i>	7
<i>add Salmon</i>	10.50
<i>add Shrimp</i>	13.13

Kale Salad	16.63
<i>Spicy Lime Vinaigrette</i>	
<i>Avocado, Chilli, Pine Nuts</i>	

Heirloom Tomato Salad	16.63
<i>Shaved Red Onion, Basil</i>	
<i>Sherry Vinaigrette</i>	

Warm Shrimp	23.63
<i>Tender Lettuce</i>	
<i>Avocado, Tomato</i>	
<i>Champagne Vinegar Dressing</i>	

## Caviar

Cheshire Mine Salted, 30g	87.50
Imperial Oscietra, 30g	157.50
Imperial Beluga, 30g	350
<i>Traditional Garnishes</i>	

## Pasta, Pizza and Grains

Cavatelli & Chanterelles	22.75
<i>Corn, Pepper Emulsion</i>	

Black Truffle Pizza	31.50
<i>Fontina Cheese</i>	

Tomato & Mozzarella Pizza	13.13
<i>Basil, Chilli Flakes</i>	

Summer Squash Pizza	21.88
<i>Tunworth &amp; Mozzarella Cheese, Sicilian Chilli Oil</i>	

Warm Wild Grains	22.75
<i>Wheat Berries, Quinoa</i>	
<i>Wild Rice, Jalapeño Salsa</i>	
<i>Tomatoes, Avocado</i>	

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.

## Fish

Cod & Chips 23.63  
*Gribiche Sauce*

Line Caught Sea Bass 42  
*Crusted with Nuts & Seeds*  
*Sweet & Sour Jus*

Corn Nut Crusted Salmon 31.50  
*Lime-Corn Broth*  
*Ancho Chilli Oil*

## Meat

Cornish Lamb Chops 33.25  
*Tender Summer Beans*  
*Spicy BBQ Sauce*

Truffle Cheeseburger 25.38  
*Somerset Brie*  
*Black Truffle Mayonnaise*  
*Yuzu Pickles*

Roast Organic Chicken 25.38  
*Confit Lemon Potatoes*  
*Serrano Chilli*

## Simply Prepared

H. Forman's Salmon 26.25

Cornish Dover Sole 38.50

Wagyu Beef Fillet 52.50

28 Day Grassfed  
Ribeye for Two 73.50

Cornish Lamb Chops 28

## Sides

Chips 4.38

Mashed Potatoes 5.25

Roasted Cauliflower 10.50/17.50  
*Grain Mustard Sauce*  
*Herbs*

Summer Beans 6.13  
*Olive Oil, Sea Salt, Basil*

Sautéed Corn 6.13  
*Jalapeños, Lime*  
*Spring Onion*

## WINE PAIRING

*100ml per glass*

**2 COURSES** - WINE PAIRING at £35 or PREMIUM WINE PAIRING at £70  
*by Coravin*

**3 COURSES** - WINE PAIRING at £50 or PREMIUM WINE PAIRING at £95  
*by Coravin*

**Executive Chef:** Anshu Anghotra