

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 Avocado, Chilli, Pine Nuts</i>	

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

Warm Shrimp	23.63
<i>Tender Lettuce Avocado, Tomato 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 & Mozzarella Cheese, Sicilian Chilli Oil</i>	

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

SOMMELIER'S SELECTION - Half Bottles

NV Laurent-Perrier *La Cuvée*, Brut 40

NV Billecart-Salmon, Brut Rosé 45

2016 Chablis Vieilles Vignes, Testut 35

2016 Chassagne-Montrachet, J.M. Pillot 55

2016 Pinot Noir, La Crema, Sonoma Coast, California 35

2007 Chateau de Come, St-Estèphe, Bordeaux 50

Executive Chef: Anshu Anghotra