

## Champagne

Laurent-Perrier, <i>Brut, NV</i>	21
Laurent-Perrier, <i>Brut Rose, NV</i>	26
Laurent-Perrier, <i>B. de Blancs, NV</i>	28
Dom Perignon, <i>Brut 2010</i>	55

## Cocktails

Cucumber Martini	21
Ginger Margarita	21
Aphrodite Passion	21
Lychee Raspberry Bellini	21

## Champagne - Half Bottles

Billecart-Salmon, <i>Brut, NV</i>	60
Ruinart, <i>Blanc De Blanc, NV</i>	85
Billecart-Salmon, <i>Brut Rose, NV</i>	65

## White Wine - Half Bottles

Riesling Kabinett, <i>J.J. Prum 2016</i>	60
Chassagne-Montrachet, <i>Pillot 2017</i>	85
Cervaro della Sala, <i>Antinori, 2018</i>	95
Corton-Charlem. <i>Bouchard 2018</i>	225

## Red Wine - Half Bottles

Il Bruciato, <i>Guado al Tasso, 2017</i>	55
Segla Margaux, <i>2011</i>	75
Gevrey-Chambertin, <i>P. Minot, 2013</i>	125
Sassicaia, <i>2015</i>	225

## Caviar

<i>Traditional Garnishes</i>	
Cheshire Mine Salted, 30g	87.50
Imperial Oscietra, 30g	157.50
Imperial Beluga, 30g	350
Imperial Oscietra Gold Caviar	38
<i>Yellow Fin Tuna, Crispy Brioche</i>	

## Starters

Bluefin Tuna Tartare	21
<i>Avocado, Radish, Ginger Sauce</i>	
Hamachi & Sprout Salad	21
<i>Avocado, Soy Chilli Dressing</i>	
Crispy Salmon Sushi	16
<i>Chipotle Emulsion, Soy Glaze</i>	
Burrata & Citrus Salad	21
<i>Finger Lime, Misuna &amp; Basil</i>	
Butternut Squash Soup	14
<i>Wild Mushroom, Creme Fraiche</i>	

## Salads

<i>add Chicken</i>	10
<i>add Salmon</i>	10
<i>add Shrimp</i>	13
Kale Salad	17
<i>Spicy Lime Vinaigrette</i>	
<i>Avocado, Chilli, Pine Nuts</i>	
<i>Pecorino</i>	
Heirloom Baby Beetroot Salad	17
<i>Lemon Yogurt, Pink Lady Apples</i>	
Warm Shrimp Salad	24
<i>Tender Lettuce</i>	
<i>Avocado, Tomato</i>	
<i>Champagne Vinegar Dressing</i>	

## Pizza

Black Truffle Pizza	32
<i>Fontina Cheese</i>	
Tomato & Mozzarella Pizza	15
<i>Basil, Chilli Flakes</i>	
Spicy Salami Pizza	20
<i>Sprouting Broccoli</i>	
<i>Ricotta Cheese, Lemon Zest</i>	

## Vegetables & Grains

Autumn Vegetables	20
<i>Lemon Puree. Fennel Tea</i>	
Tagliatelle & Shitake	23
<i>Baby Artichokes</i>	
<i>White Wine Butter</i>	
Truffle & Parmesan Risotto	
<i>White 4gr</i>	52
<i>Black 6gr</i>	36
Charred Hispi Cabbage	28
<i>Celery Root, Dashi Glaze</i>	
<i>Black Truffle</i>	

## Simply Prepared

Scottish Salmon 160g	29
Cornish Dover Sole 500g	40
Sakura Wagyu Sirloin 220g	70
Herford Ribeye 1000g for Two	74
Cornish Lamb Chops 250g	28

**Executive Chef:** Anshu Anghotra

## Meat

Soy Glazed Beef Short Ribs	34
<i>Apple-Jalapeno Puree</i>	
<i>Rosemary Crumbs</i>	
Truffle Cheeseburger	26
<i>Somerset Brie</i>	
<i>Black Truffle Mayonnaise</i>	
<i>Yuzu Pickles</i>	
Roast Bronze Turkey & Ham	36
<i>Traditionally Garnished</i>	
<i>Cranberry Sauce</i>	
Roast Organic Chicken	26
<i>Sichuan Pepper Glaze</i>	
<i>Sprouting Broccoli</i>	
<i>Jasmine Rice</i>	

## Fish

Cod & Chips	24
<i>Gribiche Sauce</i>	
Line Caught Sea Bass	42
<i>Crusted with Nuts &amp; Seeds</i>	
<i>Sweet &amp; Sour Jus</i>	
Truffle Crusted Salmon	32
<i>Apple &amp; Celeriac</i>	
<i>Black Truffle Vinaigrette</i>	

## Sides

Chips	6
Mashed Potatoes	6
Roasted Cauliflower	10.50/17.50
<i>Grain Mustard Sauce</i>	
<i>Herbs</i>	
Squash Gratin	6
<i>Chilli Panko Crumbs</i>	
Brussel Sprouts	6
<i>Smoked Bacon, Pear &amp; Chervil</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.