

Champagne

Laurent-Perrier <i>La Cuvée Brut, NV</i>	19
Laurent Perrier <i>Brut, Rose, NV</i>	25
Laurent Perrier <i>Brut, Nature, Blanc de Blancs, NV</i>	28
Dom Perignon <i>Brut, 2008</i>	55

Cocktails

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

Caviar

Cheshire Mine Salted, 30g	87.50
Imperial Oscietra, 30g	157.50
Imperial Beluga, 30g	350

Traditional Garnishes

Starters

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

Burrata & Fig	20.13
<i>Fig Compote</i>	
<i>Tarragon, Aged Balsamic Vinegar</i>	

Butternut Squash Soup	12.25
<i>Wild Mushroom, Creme Fraiche</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 Baby Beetroot Salad	16.63
<i>Lemon Yogurt, Pink Lady Apples</i>	

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

Pasta, Pizza & Grains

Autumn Vegetables	22.75
<i>Lemon Puree. Fennel Tea</i>	

Tagliatelle & Shitake	22.75
<i>Baby Artichokes</i>	
<i>White Wine Butter</i>	

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

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

Spicy Salami Pizza	21.88
<i>Sprouting Broccoli</i>	
<i>Ricotta Cheese, Lemon Zest</i>	

Simply Prepared

Scottish Salmon 160g	26.25
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Cornish Dover Sole 500g	38.50
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Sakura Wagyu Sirloin 220g	68.30
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Herford Ribeye 1000g for Two	73.50
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Cornish Lamb Chops 250g	28
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Meat

Soy Glazed Beef Short Ribs	33.25
<i>Apple-Jalapeno Puree</i>	
<i>Rosemary Crumbs</i>	

Truffle Cheeseburger	25.38
<i>Somerset Brie</i>	
<i>Black Truffle Mayonnaise</i>	
<i>Yuzu Pickles</i>	

Roast Organic Chicken	25.38
<i>Sichuan Pepper Glaze</i>	
<i>Sprouting Broccoli</i>	
<i>Jasmine Rice</i>	

Fish

Cod & Chips	23.63
<i>Gribiche Sauce</i>	

Line Caught Sea Bass	42
<i>Crusted with Nuts & Seeds</i>	
<i>Sweet & Sour Jus</i>	

Porcini Crusted Salmon	31.50
<i>English Leeks</i>	
<i>Amalfi Lemon Vinaigrette</i>	

Sides

Chips	4.38
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Mashed Potatoes	5.25
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Roasted Cauliflower	10.50/17.50
<i>Grain Mustard Sauce</i>	
<i>Herbs</i>	

Squash Gratin	6.13
<i>Chilli Panko Crumbs</i>	

Charred Broccoli	6.13
<i>Pistachio, Chilli & Mint</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.

Executive Chef: Anshu Anghotra