

Caviar

Cheshire Mine Salted, 30g	115
Imperial Oscietra, 30g	170
Imperial Beluga, 30g	360
<i>Traditional Garnishes</i> 481 Kcal	
Egg Toast with Caviar	47
<i>Imperial Oscietra Gold, Herbs</i> 133 Kcal	

Starters

Crispy Salmon Sushi	23
<i>Chipotle Emulsion, Soy Glaze</i> 320 Kcal	
Vegetables & Soybean Spring Roll (ve)	23
<i>Shiitake Mushroom, Cabbage, Carrot Sesame Seeds & Peanut Dressing</i> 502 Kcal	
Bluefin Tuna Tartare	33
<i>Avocado, Radish, Ginger Sauce</i> 361 Kcal	
Heirloom Tomato & Summer Fruit (ve)	26
<i>Cucumber, Berries, Basil Balsamic & Red Wine Vinegar</i> 88 Kcal	
Collebianco Burrata (v)	25
<i>Summer Stone Fruit, Wasabi Shiso Cress, Lime</i> 808 Kcal	
Crispy Galician Octopus	29
<i>Lemon-Caper Emulsion Potatoes, Fennel & Herb Salad</i> 753 Kcal	
Tomato & Raspberry Gazpacho (ve)	24
<i>Cucumber, Micro Basil</i> 239 Kcal	
Seafood Platter	45/82
<i>Tuna & Salmon Sashimi, Rock Oysters Marinated Razor Clams, Atlantic Prawns Watermelon & Diver Scallop Ceviche</i>	

Salads

Seasonal Lettuce & Fried Artichokes (v)	25
<i>Radish, Parmesan Cheese Strawberry Dressing, Macadamia Nuts Tarragon Leaves</i> 525 Kcal	
Wild Rocket & Fennel (v)	21
<i>Fennel Shavings, Parmesan Cheese Lemon Vinaigrette</i> 219 Kcal	
Warm Shrimp	35
<i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i> 329 Kcal	
add French Organic Chicken	346 Kcal
add Scottish Salmon	391 Kcal
add Atlantic Prawns	99 Kcal
add Organic Firm Tofu (ve)	189 Kcal

Pasta & Pizza

Lumache Rigate Pasta with Shrimp	36
<i>Spicy Tomato Sauce, Mint Chiffonade Toasted Breadcrumbs</i> 366 Kcal	
Tomato & Mozzarella Pizza (v)	27
<i>Basil, Chilli Flakes</i> 773 Kcal	
Black Truffle Pizza (v)	42
<i>Fontina Cheese</i> 808 Kcal	
Aubergine Parmigiana Pizza (v)	28
<i>San Marzano Tomato, Aubergine Ricotta & Parmesan Cheese, Basil</i> 976 Kcal	

Taste of Jean-Georges

6 Course Menu	142
<i>Available Only For Dinner</i> 1,502 Kcal	

Executive Chef
Ramiro Lafuente Martínez

Fish

Cod & Chips	36
<i>Crunchy Potatoes Sweet Pea Gribiche Sauce</i> 936 Kcal	
Line Caught Sea Bass	48
<i>Crusted with Nuts & Seeds Sweet & Sour Jus</i> 807 Kcal	
Corn Nut Crusted Salmon	42
<i>Fragrant Lime-Corn Broth Chilli & Basil Oil</i> 451 Kcal	
Roasted Cornish Turbot	54
<i>Heritage Baby Carrots Lemon-Leek Sauce, Tarragon</i> 546 Kcal	

Meat

Parmesan Crusted Organic Chicken	40
<i>Artichokes, Lemon-Basil Sauce</i> 901 Kcal	
Truffle Cheeseburger	42
<i>Somerset Brie, Yuzu Pickles Black Truffle Mayonnaise</i> 1,636 Kcal	
Veal Chop Milanese	63
<i>Bitter Leaves Salad, Citrus Dressing Black Fig, Parmesan Cheese</i> 1,133 Kcal	
Hereford Beef Fillet	76
<i>Pistachio Crusted Broccoli Aged Balsamic Vinegar, Spiced Jus</i> 632 Kcal	

Vegetables

Summer Market Vegetables (ve)	28
<i>Girolle Mushroom, Green Curry Sauce Lime Zest</i> 429 Kcal	
Artichoke & Fragrant Cous Cous (ve)	32
<i>Spiced Summer Vegetables Persian Cucumber, Ras El Hanout</i> 250 Kcal	
Whole Roasted Cauliflower (v)	24
<i>Grain Mustard Sauce, Herbs</i> 347/694 Kcal	

Simply Prepared

Scottish Salmon 160g	466 Kcal	38
Cornish Turbot 160g	152 Kcal	52
Cornish Dover Sole 700g	566/ 783 Kcal	84
Scottish Blue Lobster 700g	254 Kcal	100
Sakura Wagyu Sirloin 200g	675 Kcal	84
Cornish Lamb Chops 250g	564 Kcal	48
Hereford Beef Fillet 180g	657 Kcal	74
Aberdeen Angus Côte de Boeuf 1,000g		126
<i>For two to share</i> 1,247 Kcal		
Harissa Marinated Baby Chicken	1,700 Kcal	46

Sides

Chips (ve)	459 Kcal	11.5
Mashed Potatoes (v)	281 Kcal	10
Crunchy Potato Wedges (ve)		13
<i>Fresno Chilli Dressing Smoked Paprika</i> 578 Kcal		
Sautéed Corn (v)		13
<i>Jalapeño, Manchego Cheese Chilli Flakes</i> 405 Kcal		
Roasted Green & Yellow Courgette (ve)		12
<i>Parsley, Mint, Lime Brunoise</i> 246 Kcal		
Half Roasted Cauliflower (v)		16
<i>Grain Mustard Sauce, Herbs</i> 347/694 Kcal		
Tenderstem Broccoli (ve)		12
<i>Dukkah, Lemon</i> 389 Kcal		

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 15% will be added to your bill.

Calorie figures are approximate