

Caviar

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

Crudo

Crispy Salmon Sushi	25
Chipotle Emulsion, Soy Glaze	320 Kcal
Yellowfin Tuna Tartare	33
Avocado, Radish, Ginger Sauce	361 Kcal
Hamachi Sashimi	28
Ají Amarillo, Toasted Corn Nuts	
Coriander	225 Kcal
Sashimi Selection	36/ 70
Yellowfin Tuna, Scottish Salmon, Hamachi	
Wasabi, Pickled Ginger	
Spicy White Ponzu	336/ 552 Kcal

Starters

Maldera Burrata (v)	26
Seasonal Citrus, Fennel Powder	
Citron Caviar	525 Kcal
Roasted Heirloom Beetroot (ve)	26
Saffron Coconut Yoghurt, Herbs	
White Balsamic Vinegar	370 Kcal
Thai Spiced Broccoli Soup (ve)	23
Coconut & Lime Froth	
Coriander	110 Kcal
Crispy Galician Octopus	29
Smoked Paprika Crème Fraîche	
Guajillo Vinaigrette	526 Kcal

Salads

Spicy Thai Slaw	24
Asian Pear, Mint	
Crispy Shallots	59 Kcal
Molyneux Farm Kale (ve)	24
Avocado, Mint, Sunflower Seeds	
Dijon Mustard Dressing	301 Kcal
Wild Rocket & Shaved Brussels Sprouts (v)	24
Manchego Cheese, Dill	
Green Olive Dressing	204 Kcal
Warm Shrimp	35
Tender Lettuce, Avocado, Tomato	
Champagne Vinegar Dressing	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

Campanelle Pasta (v)	29
Caramelised Brussels Sprouts	
Basil & Pistachio Pesto	651 Kcal
Angel Hair Pasta & Black Truffle (v)	33
Sweet Onion Glaze, Crackling Quinoa	182 Kcal
Tomato & Mozzarella Pizza (v)	28
Basil, Chilli Flakes	773 Kcal
Black Truffle Pizza (v)	42
Fontina Cheese	808 Kcal
Spinach & Herb Pizza (v)	28
Feta & Parmesan Cheese	
Lemon, Olive Oil	906 Kcal

Add Black Truffle

3 Grams Minimum	4
Price Per Gram	

Executive Chef
Ramiro Lafuente Martínez

Fish

Cod & Chips <i>Crunchy Potatoes</i> <i>Gribiche Sauce</i> 352 Kcal	38
Cornish Sea Bass <i>Crusted with Nuts & Seeds</i> <i>Sweet & Sour Jus</i> 865 Kcal	54
Spice Crusted Salmon <i>Poached Fennel, Herb Purée</i> <i>Fragrant Coconut & Lime Infusion</i> 584 Kcal	44
Cornish Monkfish Piccata <i>Calabrian Chili, Baby Spinach, Capers</i> <i>Crispy Potatoes</i> 476 Kcal	52

Meat

Parmesan Crusted Organic Chicken <i>Artichoke, Lemon-Basil Sauce</i> 901 Kcal	43
Truffle Cheeseburger <i>Somerset Brie, Yuzu Pickles</i> <i>Black Truffle Mayonnaise</i> 1,636 Kcal	45
Cornish Roasted Lamb Rack <i>Crackling Riblets, Smoked Chilli Glaze</i> <i>Tenderstem Broccoli</i> 868 Kcal	53
Hereford Beef Fillet <i>Gorgonzola Cheese & Pecan Crumbs</i> <i>Spiced Pear Condiment</i> 1,108 Kcal	74

Vegetables

Autumn Market Vegetables (ve) <i>Brown Rice, Salsa Verde, Lime</i> 297 Kcal	30
Charred Sweet Potato (ve) <i>Coconut Yoghurt, Tandoori Masala</i> <i>Lime Oil, Mint</i> 686 Kcal	32
Whole Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 694 Kcal	28

Simply Prepared

Served with Padrón Peppers and Sriracha Emulsion

Scottish Salmon 160g 466 Kcal	41
Cornish Sea Bass 160g 193 Kcal	52
Cornish Dover Sole 700g 566/ 783 Kcal	84
Scottish Blue Lobster 700g 254 Kcal	100
Cornish Lamb Chops 250g 564 Kcal	50
Sakura Wagyu Sirloin 200g 675 Kcal	84
Hereford Beef Fillet 180g 657 Kcal	72
Aberdeen Angus Côte de Boeuf 1,000g <i>For two to share</i> 1,247 Kcal	126

Sides

Chips (ve) 459 Kcal	12
Mashed Potatoes (v) 281 Kcal	11
Butternut Squash Gratin (v) <i>Thyme Chilli Crumbs</i> <i>Balsamic Vinegar Glaze</i> 445 Kcal	12
Roasted Brussels Sprouts (v) <i>Chilli Emulsion, Pecorino Cheese</i> 257 Kcal	13
Half Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 347 Kcal	16.5
Tenderstem Broccoli (v) <i>Lemon & Chive Butter</i> 170 Kcal	13

Taste of Jean-Georges

6 Course Menu Available Only For Dinner 1,502 Kcal	142
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