

Starters		Caviar		Fish		Simply Prepared	
Bluefin Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24	Cheshire Mine Salted, 30g Imperial Oscietra, 30g Imperial Beluga, 30g <i>Traditional Garnishes</i>	100 180 400	Cod & Chips <i>Gribiche Sauce</i>	26	H. Forman's Salmon	30
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16	Egg Toast Caviar <i>Brioche Toast, Caviar, Herbs</i>	38	Line Caught Sea Bass <i>Crusted with Nuts & Seeds Sweet & Sour Jus</i>	48	Grilled Whole Lobster	49
Kale & Broccoli Salad <i>Soft Boiled Egg, Croutons Parmesan Cheese</i>	19	Warm Egg Mimosa, Caviar <i>Caviar, Sourdough Croûtons</i>	38	Cornish Turbot <i>Spring Garlic & Lemon Nage Fava Beans, Artichokes</i>	38	Cornish Dover Sole	44
Chilled Scottish Langoustine <i>Home-made Mayonnaise Lemon</i>	Six 42			Roasted Salmon <i>Wild Spinach, Black Olives Fennel & Carrot Broth, Sesame</i>	36	Cornish Lamb Chops	32
Burrata <i>Strawberry Compote, Basil Rocket</i>	19	Pizza, Pasta & Vegetarian				Black Angus Sirloin	50
Devonshire Crab Salad <i>Snow Peas, Avocado Sweet Chilli Dressing</i>	22	Spicy Tagliatelle <i>Lemon, Olive Oil & Kale</i>	21	Meat		Wagyu Beef Fillet	55
Thai Spiced Broccoli Soup <i>Coconut & Lime</i>	15	Rigatoni & Meatballs <i>Veal & Pork Shoulder Smoked Chilli-Tomato Sauce</i>	20	Parmesan Crusted Organic Chicken <i>Artichokes, Lemon-Basil Sauce</i>	29	28 Day Grassfed Ribeye for Two (<i>Allow 30 Minutes</i>)	84
Warm French White Asparagus <i>Mustard Sauce, Herb Salad</i>	22	Black Truffle Pizza <i>Fontina Cheese</i>	35	Grilled Cornish Lamb Chops <i>Aleppo Pepper Sauce Broccoli Spätzle</i>	35		
Warm Shrimp <i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	25	Asparagus & Pepperoni Pizza <i>Wild Garlic, Fontina, Mozzarella, Parmesan Cheese</i>	25	Wagyu Beef Fillet <i>Sriracha Emulsion Roast Sprouting Broccoli Sesame, Basil & Chilli</i>	58	Sides	
Grilled Octopus <i>Smoked Paprika Crème Fraîche Guajillo Vinaigrette</i>	23	Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	15	Truffle Cheeseburger <i>Somerset Brie Black Truffle Mayonnaise Yuzu Pickles</i>	29	Chips	5
		Spring Vegetables <i>Lemon Purée, Jersey Royals Herb Broth, Organic Quinoa</i>	19			Mashed Potatoes	6

Taste of Jean-Georges 88
6 Savoury Courses & Dessert

Executive Chef Anshu Anghotra