

## Starters

Bluefin Tuna Tartare 24  
*Avocado, Radish, Ginger Sauce*

Crispy Salmon Sushi 16  
*Chipotle Emulsion, Soy Glaze*

Kale & Roasted Pumpkin Salad 19  
*Russet Apples  
Red Wine Vinegar Dressing*

Burrata & Citrus Salad 23  
*Finger Lime, Misuna & Basil*

Devonshire Crab Salad 26  
*Snow Peas, Avocado  
Sweet Chilli Dressing*

Le Puy Green Lentil Soup 14  
*Spiced Tea, Herbs  
Parmesan Cheese*

Warm Shrimp 27  
*Tender Lettuce, Avocado, Tomato  
Champagne Vinegar Dressing*

Grilled Octopus 23  
*Smoked Paprika Crème Fraîche  
Guajillo Vinaigrette*

## Caviar

*Traditional Garnishes*

Imperial Oscietra, 30g 180

Imperial Beluga, 30g 400

Cheshire Mine Salted, 30g 100

Egg Toast Caviar 38  
*Brioche Toast, Caviar, Herbs*

## Pizza, Pasta & Vegetarian

Black Truffle Tagliatelle 26  
*Lemon & Parmesan Cheese*

Rigatoni 20  
*Veal & Pork Meatballs  
Smoked Chilli-Tomato Sauce*

Black Truffle Pizza 36  
*Fontina Cheese*

Tomato & Mozzarella Pizza 15  
*Basil, Chilli Flakes*

Brussels Sprouts Pizza 19  
*Parmesan & Ricotta Cheese  
Jalapeño, Crispy Garlic*

Winter Vegetables 23  
*Green Curry, Radish Sprouts  
Olive Oil*

## Fish

Cod & Chips 27  
*Gribiche Sauce*

Line Caught Sea Bass 48  
*Crusted with Nuts & Seeds  
Sweet & Sour Jus*

Monkfish Piccata 41  
*Calabrian Chilli, Buttery Spinach  
Crispy Potatoes*

Salmon Crusted with Spices 36  
*Fragrant Coconut-Lime Infusion  
Braised Fennel*

## Meat

Organic Chicken 29  
*Parmesan Crusted, Artichokes  
Lemon-Basil Sauce*

'Prince de Dombes' Duck Breast 35  
*Hibiscus-Honey Glazed Pumpkin  
Wild Rice, Turnips*

Wagyu Beef Fillet 62  
*Parsnip Purée  
Crispy Brussels Sprouts  
Miso Mustard Butter*

Truffle Cheeseburger 29  
*Somerset Brie  
Black Truffle Mayonnaise  
Yuzu Pickles*

## Simply Prepared

H. Forman's Salmon 30

Grilled Whole Lobster 49

Cornish Dover Sole 44

Cornish Lamb Chops 32

Black Angus Sirloin 50

Wagyu Beef Fillet 58

28 Day Grassfed Ribeye for Two 84

## Sides

Chips 5

Mashed Potatoes 6

Roasted Cauliflower 12/20  
*Grain Mustard Sauce, Herbs*

Heirloom Carrots 7  
*Paprika, Lemon & Dill*

Roasted Brussels Sprouts 7  
*Poblano Pepper  
Mint & Pecorino Cheese*

Wild Foraged Mushrooms 12  
*Garlic & Sage Butter*

Taste of Jean-Georges 88

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**