

STURIA CAVIAR
Breeder, producer and selector-refiner of French caviar

Oscietra 15g 45

Vintage Baeri 30g 80

Beluga Français 30g 260

STARTERS

Hamachi ceviche, langoustine tartare, avocado, radish, kalamansi	24
Roast Orkney scallops, fregola, celery, scallop roe sauce	20
Courgette risotto, Scottish girolles, basil oil	16
Dexter beef tartare, sesame, maitake, mooli, miso mayonnaise	18

MAINS

Sea bass, Jerusalem artichoke, confit chicken, spring cabbage, truffle sauce	38
Isle of Gigha halibut, brassica, sea herbs, caviar velouté	36
Braised short rib, watercress, alliums, olive oil mash	36
Chargrilled pork cutlet, caramelized celeriac, pickled trompettes, lardo potatoes	34

JOSPER GRILL

Dry-aged Hereford rib-eye	36
Dry-aged Hereford fillet	44
Dry-aged Hereford sirloin	34
Native breed côte de bœuf (for 2)	84

All steaks are served with a choice of Béarnaise or peppercorn sauce

SIDES

Green beans	6	Broccoli	6
Mixed leaf salad, truffle dressing	5	Green bean, shallot and hazelnut salad	10
Olive oil mash	6	Triple cooked chips	7