

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

Oscietra 15g 45

Vintage Baeri 30g 80

Beluga Français 30g 260

STARTERS

Devon crab, bitter leaf salad, nashi pear, brown crab toast	22
Hamachi ceviche, langoustine tartare, avocado, radish, kalamansi	24
Roast Orkney scallops, fregola, celery, scallop roe sauce	25
Dexter beef tartare, sesame, maitake, mooli, miso mayonnaise	18

PASTA

Courgette risotto, asparagus, morels	16
Lamb neck raviolo, tomato jam, pecorino, consommé	23

MAINS

Sea bass, Jerusalem artichoke, confit chicken, spring cabbage, truffle sauce	40
Wild Cornish turbot, shellfish ragu, seaweed butter, crushed potatoes, bisque	42
Braised short rib, watercress, alliums, olive oil mash	36
Balmoral Estate venison, mulled wine poached pear, boudin noir, blackberry, juniper	39

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)	86

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

SIDES

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

Discretionary 12.5% service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our cheese is made from raw milk.
Please refer to your waiter for more information.