

HORS D'OEUVRES

Crudités Assorted Dips 24
Selection of Mezze Olives, Dips, Padrón Peppers 26

Crispy Octopus
Red Mole sauce & Pickles 17

White Cornish Crab
Avocado 24

Salt & Pepper Squid 16

Pea & Mint Soup
Ricotta 15

Smoked Salmon
Classically Garnished 19

Super Green Salad
Giant Couscous & Jalapeño 16

FISH

Native Lobster Linguini 42
Dover Sole Grilled or "Meunière" 48
Miso Black Cod Avocado & Grapefruit 40
"Catch of the Day" MP

VEGETABLES & GRAINS

Carnaroli Risotto Asparagus 24
White Asparagus Truffle & Hazelnut 27
Spring Vegetables Rigatoni Pasta 24
Pasta all' Arrabbiata 22

STARTERS

Tuna Tartare
Black Truffle 25

Scallop Carpaccio
Ponzu dressing 24

Salmon Ceviche
Citrus, Radish & Coriander 15

Lobster Bisque
Tarragon Ravioli 18

Giola Burrata & Heritage Tomatoes
Rocket Pesto 18

Plat du Jour

SALADS

Crispy Duck Pomelo & Radish 27
Chopped Chicken Cobb 26
Seared Tuna Niçoise 28
Greek Salad 24

SIDES

Baby Spinach Garlic/Creamed 6.5 French Fries 6.5 Zucchini Fritti 7.5 Mashed Potatoes 6.5 Broccoli & Bottarga 6.5
Green Beans 6.5 Padron Peppers 6.5 Roasted Carrots & Hazelnut 6.5

🌱 Vegetarian 🍖 Pork

PIZZE

Pizza Verde Burrata & Pesto / Add San Daniele Ham 21/32
Pizza Bianca Mushroom & Truffle 49
Annabel's Pizza Smoked Salmon & Mascarpone Add Caviar 29/52

MEAT

Steak Tartare 160gr 29
Harissa Lamb Chops Mint & Cucumber 37
Grilled Chicken Paillard Vegetables Piperade 27
Roasted "Black Leg" Chicken Herbs & Butter 32
Annabel's Wagyu Cheeseburger 24
Braised Beef Cheeks, Petits Pois "A la Française" 32
Beef Sirloin 300gr USDA Prime, United States 39
Veal Parmesan Tomato, Mozzarella & Basil 37
Côte de Boeuf Grass Fed, Hereford, For Two 91
Sauces: Béarnaise, Peppercorn

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill. All prices include VAT*