

## FOR THE TABLE

Annabel's Pizza Smoked Salmon & Mascarpone / Add Caviar .....	29/52
Pizza Bianca Mushroom & Truffle <span style="color: green;">v</span> .....	54
Crudités Assorted Dips <span style="color: green;">v</span> .....	24
Iberico Jabugo Ham Pan Con Tomate .....	39
Bresaola & Ricotta Flatbread Honey Truffle .....	31

### Caviar Selection With Condiments & Blinis

Baeri Imperial 50/125g .....	125/300
Oscietra Imperial 50/125g .....	160/375
Royal Beluga Imperial 50/125g .....	450/950
Oyster Selection .....	6/12
Carlingford, Ostra Regal, Gillardeau .....	30/60

## STARTERS

Salt & Pepper Squid .....	18
Bluefin Tuna Sashimi Black Winter Truffle .....	27
Lobster Tail & Oscietra Caviar Celery Remoulade .....	35
Crispy Octopus Butternut Squash, Kale & Blood Orange .....	19
Terrine of Foie Gras, Grape Chutney & Toasted Brioche .....	25
Cornish Crab Finger Thai Red Curry Dressing .....	24
Smoked Salmon Classically Garnished .....	19
Lobster Brisque Terragon Ravioli .....	22
Hand Dived Scallops "Meuniere" Apple & Parsley .....	25
Burrata & Beetroot <span style="color: green;">v</span> .....	18
Pumpkin Soup Sweet & Sour Falafel <span style="color: green;">v</span> .....	18
Lentils & Quinoa Salad <span style="color: green;">v</span> .....	21
Scottish Salmon Ceviche Citrus, Radish & Coriander .....	19



*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*

## V E G E T A B L E S   &   G R A I N S

Winter Black Truffle Carnaroli Risotto 	45
Potato Gnocchi & Leeks / Add Truffle 	28/45
Roasted Cauliflower <i>Basmati Rice</i> 	33
Lentils & Fregola <i>Parmigiano &amp; Black Truffle</i> 	47

## F I S H



Native Lobster <i>Linguini</i>	42
Grilled Large Calamari <i>Riso al Salto</i>	34
Dover Sole <i>Grilled or "Meunière"</i>	48
Miso Black Cod <i>Avocado &amp; Grapefruit Relish</i>	40
Grilled Scottish Salmon <i>Romanesco Composition</i>	35
Wild Seabass <i>Kale &amp; Shellfish</i>	40

 "Catch of the Day" For Two Or More, Market Price 







## M E A T

Lamb Duo <i>Chickpea &amp; Lemon</i>	39
Roasted "Black Leg" Chicken <i>Fresh Herbs Butter</i>	37
Iberico Pork <i>Mango &amp; Chorizo Relish</i>	39
Veal Chop <i>Natural Jus &amp; Broccoli</i>	38
Braised Beef Cheek " <i>Bourguignon</i> "	32
Wagyu Beef Sirloin 250gr	75
Beef Sirloin 300gr <i>Grain Fed, USDA Prime, United States</i>	39
Côte de Boeuf <i>For Two Grass Fed, Hereford, England</i>	91

*Sauces: Béarnaise, Peppercorn*

 Grilled Wagyu Beef Tomahawk Up To 4 People ... 240 

## S I D E S

Baby Spinach 	Green Beans 	Zucchini Fritti 	Padrón Peppers 
French Fries 	Mixed Baby Greens Salad 	Mashed Potato 