

FOR THE TABLE

Annabel's Pizza Smoked Salmon & Mascarpone / Add Caviar	29/52
Pizza Bianca Mushroom & Truffle v	54
Pizza Cacio e Pepe Burrata & Brussel Sprout / Add Truffle v	28/48
Bresaola & Ricotta Flatbread Honey Truffle	31
Crudités Assorted Dips v	24
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 Bisque Tarragon Ravioli	22
Hand Dived Scallops "Meuniere" Apple & Parsley	25
Burrata & Beetroot v	18
Pumpkin Soup Sweet & Sour Falafel v	18
Lentils & Quinoa Salad v	21
Scottish Salmon Ceviche Citrus, Radish & Coriander	19

SALADS

Nordic Salad Haddock & Leeks	22
Organic Poached Egg & Pancetta v option	21
Crispy Duck Pomelo & Radish	27
Chopped Chicken Cobb v option	26
Seared Tuna Niçoise v option	28
Chicken Caesar v option	24



*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 & Black Truffle</i> 	47



F I S H

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








 "Catch of the Day" Minimum For Two, Market Price 

M E A T

Steak Tartare 160gr	34
Lamb Duo <i>Chickpea & Lemon</i>	39
Grilled Chicken Paillard <i>Vegetables Piperade</i>	29
Iberico Pork <i>Mango & Chorizo Relish</i>	39
Veal Chop <i>Natural Jus & Broccoli</i>	38
Roasted "Black Leg" Chicken <i>Fresh Herbs Butter</i>	37
Annabel's Cheeseburger	24
Braised Beef Cheek "Bourguignon"	32
Beef Sirloin 300gr <i>Grain Fed, USDA Prime, United States</i>	39
Côte de Boeuf <i>For Two Grass Fed, Hereford, England</i>	91
<i>Sauces: Béarnaise, Peppercorn</i>	

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

S I D E S

Baby Spinach  9	Green Beans  9	Zucchini Fritti  9	Padrón Peppers  9
French Fries  9	Mixed Baby Greens Salad  9	Mashed Potato  9	