

## Caviar

Cheshire Mine Salted, 30g	105
Imperial Oscietra, 30g	178
Imperial Beluga, 30g	335
<i>Traditional Garnishes</i> 481 Kcal	
Egg Toast with Caviar	45
<i>Imperial Oscietra Gold, Herbs</i> 133 Kcal	

## Starters

Sashimi with Spicy White Ponzu	48
<i>Bluefin Tuna, Scottish Salmon</i>	
<i>Cornish Scallop</i>	
<i>Wasabi, Pickled Ginger</i> 380 Kcal	
Bluefin Tuna Tartare	32
<i>Avocado, Radish, Ginger Sauce</i> 361 Kcal	
Crispy Salmon Sushi	22
<i>Chipotle Emulsion, Soy Glaze</i> 320 Kcal	
Heirloom Beetroot & Feta Cheese (v)	25
<i>Taggiasca Olives, Oregano</i>	
<i>Red Wine Vinaigrette, Celery Leaves</i> 327 Kcal	
Maldera Burrata (v)	26
<i>Spiced Fig Compote, Tarragon Powder</i>	
<i>Aged Balsamic Vinegar</i> 508 Kcal	
Crispy Delicata Squash (v)	26
<i>Parmesan Foam, Basil Chips</i> 587 Kcal	
Grilled Galician Octopus	28
<i>Piperade, Smoked Paprika</i>	
<i>Wild Rocket Leaves</i> 878 Kcal	
Parsnip Soup (v)	20
<i>Coconut Foam</i>	
<i>Lime Essence, Mint</i> 178 Kcal	

## Salads

Molyneux Farm Kale & Broccoli (v)	24
<i>Mustard Vinaigrette, Parmesan Cheese</i>	
<i>Soft Boiled Egg</i> 439 Kcal	
Mushroom & Pine Nut (ve)	26
<i>Pickled Beech Mushroom</i>	
<i>Pine Nut &amp; Tarragon Vinaigrette</i> 398 Kcal	
Warm Shrimp	34
<i>Tender Lettuce, Avocado, Tomato</i>	
<i>Champagne Vinegar Dressing</i> 329 Kcal	
add French Organic Chicken 346 Kcal	20
add Scottish Salmon 391 Kcal	20
add Atlantic Prawns 77 Kcal	22

## Pizza, Pasta & Vegetarian

Autumn Vegetables (ve)	28
<i>Shiitake Mushroom, Ancient Grains</i>	
<i>Red Curry Sauce</i> 260 Kcal	
Pappardelle & Mushroom Bolognese (v)	32
<i>Pecorino Cheese, Chilli Oil</i> 1,211 Kcal	
Tomato & Mozzarella Pizza (v)	26
<i>Basil, Chilli Flakes</i> 773 Kcal	
Black Truffle Pizza (v)	40
<i>Fontina Cheese</i> 808 Kcal	
Spinach & Herb Pizza (v)	28
<i>Feta &amp; Parmesan Cheese</i>	
<i>Olive Oil</i> 818 Kcal	

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Calorie figures are approximate

## Fish

Cod & Chips <i>Crunchy Potatoes</i> <i>Soft Boiled Egg Gribiche Sauce</i> 936 Kcal	34
Line Caught Sea Bass <i>Crusted with Nuts &amp; Seeds</i> <i>Sweet &amp; Sour Jus</i> 807 Kcal	45
Seared Salmon <i>Tenderstem Broccoli</i> <i>Black Bean Vinaigrette</i> 935 Kcal	42
Cornish Halibut <i>Lemon Butter Crumbs, Swiss Chard</i> <i>Sea Herbs</i> 596 Kcal	48

## Meat

Parmesan Crusted Organic Chicken <i>Artichokes, Lemon-Basil Sauce</i> 901 Kcal	38
Truffle Cheeseburger <i>Somerset Brie, Yuzu Pickles</i> <i>Black Truffle Mayonnaise</i> 1,636 Kcal	40
Roasted Gressingham Duck Breast <i>Hibiscus Honey Glaze Butternut Squash</i> <i>Baby Turnip, Wild Rice</i> 980 Kcal	48
Holstein Beef Fillet <i>Brussel Sprouts &amp; Crispy Potatoes</i> <i>Sriracha Emulsion, Sesame Seeds</i> 428 Kcal	72

## Taste of Jean-Georges

6 Course Menu <i>Available Only For Dinner</i> 1,502 Kcal	135
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## Simply Prepared

Scottish Salmon 160g 466Kcal	36
Cornish Dover Sole 700g 566/ 783 Kcal	80
Scottish Blue Lobster 700g 254 Kcal	95
Sakura Wagyu Sirloin 200g 675 Kcal	80
Cornish Lamb Chops 250g 564 Kcal	40
Holstein Beef Fillet 180g 657 Kcal	70
Irish Côte de Boeuf 1000g <i>For two to share</i> 1,247 Kcal	120

## Sides

Chips (ve) 459 Kcal	11
Mashed Potatoes (v) 281 Kcal	10
Roasted Butternut Squash Gratin (v) <i>Thyme Chilli Crumbs</i> <i>Balsamic Vinegar Glaze</i> 327 Kcal	10
Tenderstem Broccoli (ve) <i>Dukkah, Lemon</i> 389 Kcal	12
Roasted Brussels Sprouts (v) <i>Poblano Emulsion, Pecorino Cheese</i> 250 Kcal	12
Whole Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 347/694 Kcal	15/23