

Starters

Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16
Heritage Beetroot Salad <i>Pickled & Cured Beetroot Goats Cheese, Chervil Black Pepper</i>	13
Kale Salad <i>Spring Peas, Soft Boiled Egg Mint Vinaigrette</i>	12
Wye Valley Asparagus Salad <i>Hollandaise, Enoki Mushrooms</i>	19
Devonshire Crab Salad <i>Snow Peas, Avocado Sweet Chilli Dressing</i>	19
Thai Spiced Broccoli Soup <i>Coconut & Lime</i>	10
Warm Shrimp Salad <i>Tender Lettuce Avocado, Tomato Champagne Vinegar Dressing</i>	25
Grilled Octopus <i>Smashed Potatoes Paprika Mayonnaise, Herbs</i>	23

Caviar

Cheshire Mine Salted, 30g	100
Imperial Oscietra, 30g	180
Imperial Beluga, 30g	400

Traditional Garnishes

Egg Toast & Caviar <i>Brioche Toast, Caviar, Herbs</i>	38
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Egg Caviar <i>Vodka Cream</i>	38
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Pasta, Pizza and Grains

Tagliatelle <i>Asparagus Pesto Shiitake Mushrooms</i>	19
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Rigatoni & Meatballs <i>Smoked Chilli-Tomato Sauce</i>	20
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Black Truffle Pizza Fontina Cheese	35
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Spring Pea Pizza <i>Smoked Mozzarella Pickled Chilli, Mint</i>	22
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Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	15
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Brown Rice <i>Spring Vegetables, Salsa Verde</i>	19
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Fish

Cod & Chips <i>Sweet Pea Gribiche</i>	26
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Sea Bass <i>Crusted with Nuts & Seeds Sweet & Sour Jus</i>	48
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Cornish Halibut <i>New Onion, Pea & Carrot Stew Saffron</i>	39
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Slow Baked Salmon <i>Potato Purée, Spring Vegetables Basil Vinaigrette</i>	27
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Meat

Parmesan Crusted Chicken <i>Artichokes, Lemon-Basil Sauce</i>	29
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Roasted Rack of Lamb <i>Chilli Crumb, Haricot Vert Braised Artichokes</i>	35
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Grilled Beef Tenderloin <i>Gingered Mushrooms Soy Caramel Emulsion</i>	45
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Truffle Cheeseburger <i>Somerset Brie Black Truffle Mayonnaise Yuzu Pickles, Chips</i>	29
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Simply Prepared

H. Forman's Salmon	24
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Grilled Whole Lobster	52
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Cornish Dover Sole	44
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Cornish Lamb Chops	32
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28 Day Grassfed Beef Sirloin	36
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28 Day Grassfed Fillet of Beef	43
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28 Day Grassfed Ribeye For Two	86
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Sides

Chips	5
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Mashed Potatoes	6
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Grilled Asparagus <i>Lemon & Chilli</i>	12
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Roasted Cauliflower <i>Grain Mustard Sauce, Herbs</i>	8
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Spring Peas, Broad Beans <i>Wild Leeks</i>	7
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Wild Foraged Mushrooms <i>Garlic & Sage Butter</i>	16
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Taste of Jean-Georges 88
6 Savoury Courses & Dessert

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 12.5% will be added to your bill.

Executive Chef: Anshu Anghotra