

King's Caviar

Served with egg marmalade & warm buttery blinis

CAVIAR	GOLDEN OSCIETRA <i>Gueldenstaedtii (30g)</i> 145	SEVRUGA <i>Stellatus (30g)</i> 158	BELUGA <i>Huso Huso (30g)</i> 296
PAIRING	Don Julio 1942 <i>50ml 65</i>	Rosebank 30yr <i>25ml 188 50ml 375</i>	Remy Martin Louis XIII <i>25ml 275 50ml 550</i>

Savoury Selection

STARTERS & SALADS		SANDWICHES & MAINS	
Potimarron Squash Soup <i>Crème fraîche, croutons, sage</i>	22	Finger Sandwiches <i>Curated selection from our Afternoon Tea</i>	25
Smoked Scottish Salmon <i>Horseradish cream, Melba toast, cucumber, radish</i>	29	Club Sandwich <i>Bacon, grilled chicken, fried egg, lettuce, tomato and mayonnaise</i>	34
Native Blue Lobster Salad <i>Baby gem, grapefruit, avocado, cucumber, coriander dressing</i>	42	Truffle & Cheese Toastie <i>Swiss cheese and Parmigiano Reggiano on sourdough bread</i>	28
Caesar Salad <i>Sweet gem, anchovies, croutons, Parmigiano Reggiano</i> <i>Add chicken 14 Add native lobster 18</i>	28	Wagyu Beef Burger <i>Cheddar, tomato, butter lettuce, red onion and pickles</i>	39
CHEESE		Koffmann's French Fries <i>Served with Parmigiano Reggiano</i>	12
Selection of British Cheese From Neal's Yard <i>Served with Damson plum paste and crackers</i>	25	Veal Milanese <i>Brown butter, capers, parmesan</i>	48

All prices are in Great British Pounds (GBP) inclusive of VAT. A 15% discretionary service charge will be added to your final bill. If you have any food allergies or intolerances and require further information, please inform your server. Our kitchen handles multiple allergens; therefore, we cannot guarantee the absence of cross-contamination. Some dishes may also contain raw (unpasteurised) milk products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Desserts

THE FLOWER COLLECTION

by Marius Dufay

Dine-in 18 | Takeaway 23

Lotus <i>Baked New York Cheesecake</i> <i>Cream cheese and old cheddar, lemon marmalade and meadowsweet</i>	Rose <i>Rose Macaron</i> <i>Aloe vera marmalade, raspberry coulis & praline, rose mousse and macaron biscuit</i>
Camellia <i>Hokkaido Custard Flan</i> <i>Matcha tiramisu, mascarpone cream, pressed layered brioche, sobacha and blackcurrant</i>	Sunflower <i>Sugar-Free Baklava</i> <i>Dates, walnuts & pistachios, bee pollen cream and orange blossom</i>
Daisy <i>Sticky Toffee Pudding</i> <i>Crunchy honeycomb, date sponge, chamomile cream and toffee sauce</i>	Plumeria <i>Chocolate Brownie</i> <i>Soft brownie biscuit, salted caramel with fudge, chocolate ganache, chocolate mousse and cocoa nibs praline</i>
Orchid <i>Vanilla Millefeuille</i> <i>Tahitian vanilla mousse, bourbon vanilla praline, caramelised puff pastry and arlette</i>	

Fruttini

Discover Fruttini, an indulgent collection of fruit gelato made using the fruit's own pulp and beautifully presented in its natural shell. Intensely fruity, naturally sweet, and effortlessly refreshing, designed to be shared.

Lemon	Passion Fruit
<i>Half 8 Whole 16</i>	<i>Half 7 Whole 14</i>

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