

King's Caviar

Served with egg marmalade & warm buttery blinis

GOLDEN OSCIETRA, *Gueldenstaedtii* (30g) 145

*An earthy flavour with a taste of crustaceans, a buttery sweet bouquet
and a saline aftertaste
Belgium sturgeon*

Pairing: Don Julio 1942 50ml 65

SEVRUGA, *Stellatus* (30g) 158

*Sevruga is often the preferred choice for caviar dealers around the world,
prized for its refined marine notes and a delicate hint of wakame
Belgium, Germany*

Pairing: Rosebank 30yr 25ml 188 | 50ml 375

BELUGA, *Huso Huso* (30g) 296

*The taste is legendarily subtle with notes of creamy walnuts
and subtle hints of sea salt
Belgium, China and Italy*

Pairing: Remy Martin Louis XIII 25ml 275 | 50ml 550

Savoury Selection

GARDEN PEA SOUP 21

Crème fraîche, Cheddar straw and mint oil

SMOKED SCOTTISH SALMON 25

Horseradish cream and caper leaf

BURRATA AND TOMATO SALAD 28

Basil, extra virgin olive oil and aged balsamic

COBB SALAD 32

Chicken, Blue Stilton cheese, corn, heart of palm, avocado and buttermilk dressing

WAGYU BEEF BURGER 37

Cheddar, tomato, butter lettuce, red onion and pickles

CLUB SANDWICH 34

Bacon, grilled chicken, fried egg, lettuce, tomato and mayonnaise

KOFFMANN'S FRENCH FRIES 12

Served with Parmigiano Reggiano

TRUFFLE AND CHEESE TOASTIE 28

Swiss cheese and Parmigiano Reggiano on sourdough bread

FINGER SANDWICHES 25

Curated selection from our Afternoon Tea

SELECTION OF BRITISH CHEESE FROM NEAL'S YARD 22

Served with Damson plum paste and crackers

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.

The Flower Collection

by Marius Dufay

Dine-in 18 | Takeaway 23

LOTUS

Baked New York Cheesecake

Cream cheese and old cheddar, lemon marmalade and meadowsweet

CAMELLIA

Hokkaido Custard Flan

*Matcha tiramisu, mascarpone cream, pressed layered brioche,
sobacha and blackcurrant*

DAISY

Sticky Toffee Pudding

Crunchy honeycomb, date sponge, chamomile cream and toffee sauce

PLUMERIA

Chocolate Brownie

*Soft brownie biscuit, salted caramel with fudge, chocolate ganache,
chocolate mousse and cocoa nibs praline*

ORCHID

Vanilla Millefeuille

*Tahitian vanilla mousse, bourbon vanilla praline,
caramelised puff pastry and arlette*

ROSE

Rose Macaron

*Aloe vera marmalade, raspberry coulis & praline,
rose mousse and macaron biscuit*

SUNFLOWER

Sugar-free Baklava

Dates, walnuts & pistachios, bee pollen cream and orange blossom

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.

Jacqueline

