



Small Plates

Grilled Japanese chicken skewers, yakitori sauce	14
Beef carpaccio, rocket & parmesan, truffle oil 	15
Yellow tail, pickled ginger, carrot & radish	14
Tempura king prawns	17
Sautéed king prawns, chilli & yuzu butter 	17
Tuna tartar with wasabi mayonnaise	15
Dorset crab, anchovy mayonnaise, crouton	16
Burrata & cherry tomatoes, balsamic vinegar	15



Paris Grill

Lamb cutlets with spicy green miso sauce 	24
Ribeye steak - 250g 	33
Fillet steak - 225g	38
Sirloin on the bone steak - 360g	34
Corn fed Chicken, seasonal trimmings	28


Pasta

Ravioli of peas & shallot, grilled courgette & wild rocket (Ve.)	26
Risotto Primavera (V)	26
King prawn linguini	32

Fish

Black cod with miso & sake, saute pak choi 	40
Dover sole - grilled or meunière 	46

Salads & Sides


Broccoli	6
Thyme glazed carrots	6
French beans	6
Baby gem leaves, dijon vinaigrette, croutons	8
Heirloom tomato & basil salad, purple pesto (Ve.)	9
Garden fresh asparagus & bean salad	10
Stringfellows slow roasted potatoes 	8
French fries / chunky chips	6

Caviar by Laura King

Served with crème fraîche & blinis

Beluga 10g (known as the kings caviar)	125	Golden Oscietra 10g (the Shah's caviar)	60
Oscietra 10g (buttery sweet flavour)	50	Sevruga 10g (delicious salty flavour)	40

Desserts

Chocolate & cherry fondant, poached cherries, pistachio ice cream	12
Stringfellow's seasonal fruit platter 	14
Salted caramel tart, hazelnut ice cream & poached blackberries (<i>Fred's favourite</i>)	12
Petit fours	12
Selection of homemade ice cream	9



Red

	12.5cl	75cl
Valpolicella DOC, Bertani (2019)	15	65
Langhe Nebbiolo DOC La Spinetta (2018)	15	65
Rioja Reserva "Especial", Bodegas Benito Ubina (2006)		90
Seleccion de Familia Malbec, Humberto Canale (2017)		100
Aloxe-Corton Les Boutières (2011)		115
Barolo di Serralunga, Principiano (2017)		125
St Estephe Chateau Segur Cabanac (2006)		130
Chateau La Bridane Saint – Julien		150
Aloxe Corton (1er Cru) Les Vercots (2010)		215
Margaux, Chateau Bel Air Marquis D'Aligre (1998)		225
Chambolle-Musigny, Heresztyn-Mazzini Burgundy (2017)		245
Chateau Lascombes (Margaux Cru) (2003)		265
Tiganello Antinori		315
Chateau Pichon-Longueville (2002)		695
Opus one, Baron Phillipe de Rothschild (2015)		845

White

	12.5cl	75cl
Gavi di Gavi, La Minaia, Nicola Bergaglio (2019)	15	65
Macon-Lugny Les Crays, Joseph Drouhin (2019)	15	65
Puiattino Pinot Grigio IGT, Giovanni Puiatti (2019)	15	70
Pouilly-Fume, La Cote Blanche, Alain Cailbourdin (2018)		75
Sancerre Blanc, Gerard Fiou, Loire, France (2019)		80
Cloudy Bay Sauvignon Blanc (2019)		85
Chablis 1er Cru "Montmains", Domaine Gerard Tremblay (2018)		105
Trebbiano d'Abruzzo "Marina Cvetic", Gianni Masciarelli		145
Meursault Louis Jadot (2014)		195
Puligny-Montrachet		210
Corton Charlemagne Louis Latour, Burgandy (2014)		385

Rose

	12.5cl	75cl
Côte de Provence	15	65
Sancerre Rosé		70
Whispering Angel, Chateau d'Esclans		80
Chateau d'Esclans Garrus, Cotes de Provence Rosé		395

Champagne

	12.5cl	75cl
Champagne by the Glass		18
Moet & Chandon Grand Vintage 2006/2009		250
Bollinger La Grande Annee		270
Taittinger Comtes de Champagne 2005		290
Laurent Perrier Grand Siecle Brut		325
Perrier Jouët Belle Époque		350
Dom Perignon		400
Krug Brut 2004		480
Louis Roederer Cristal		500
Armand de Brignac 'Ace of Spades'		600

Champagne Magnum

	12.5cl	75cl
Moet & Chandon Grand Vintage 2006/2009		480
Taittinger Comtes de Champagne 2005		520
Dom Perignon		975
Louis Roederer Cristal		1200
Ace of Spades 'Armand de Brignac'		1500

Champagne Rosé

	12.5cl	75cl
Champagne Rosé by the Glass		18
Moet & Chandon Grand Vintage 2003		230
Laurent Perrier Rosé		250
Bollinger La Grande Annee		320
Taittinger Comtes de Champagne 2006		350
Perrier Jouët Belle Époque		400
Krug 22 ^{EME} Edition		500
Dom Perignon 2006		700
Louis Roederer Cristal 2008		900

Champagne Rosé Magnum

	12.5cl	75cl
Moet & Chandon Grand Vintage 2003		460
Laurent Perrier Rosé		450
Taittinger Comtes de Champagne 2006		700
Perrier Jouët Belle Époque		750
Dom Perignon 2006		1600
Louis Roederer Cristal 2008		2200

WINE LOVERS - request to visit our cellar

Vintages may vary between seasons.

Our menu contains allergens. If you suffer from an allergy or intolerance, please let a member of the team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT. A £10 entertainment fee per person will be added to your bill.