

DONOVAN BAR

Line Caught sea bass crudo with calamanzi, ginger & pink pepper £22

Line caught wild sea bass, thinly sliced and dressed with pink pepper, ginger, calamanzi and olive oil.

Paired with Bellini Colada

Reimagined Venetian aperitivo featuring peach, Prosecco, vodka and frozen cucumber.

Spider Crab, Radish, Lemon & Celery £18

Pot-caught spider crab from Start Bay paired with shaved radish, crisp celery, lemon and olive oil.

Paired with Highball 24

Floral, sparkling reimagining of the classic Japanese highball.

Scampi con Saor £22

A traditional cicchetti from Veneto, served with langoustine tails, marinated onions and pistachios.

Paired with Dolce Negroni

Softened, tropical take on the Italian classic.

Baked Scallop with White Port & Garlic £22

Sustainably sourced scallop baked in shell with butter, anchovy, parsley, garlic and white port.

Paired with Marimo Martini

Crisp, dry twist on the Bond-famed Vesper infused with seaweed and Fino Sherry.

Braised Seppia £18

Pot-caught cuttlefish braised in ink, wine, and herbs.

Paired with Champagne à Pois

Zesty, floral twist on the classic Champagne cocktail.

A discretionary service charge of 15 % will be added to your bill. Prices are inclusive of VAT.

Please inform our team if you have any allergies we need to be aware of.

We ensure, where possible, to use sustainable, quality ingredients throughout our menus.