

CHRISTOPHER'S RAW BAR & STARTERS

RAW BAR

Salmon Carpaccio

Avocado Pearls, Chipotle Chilli,
Tequila & Key Lime Dressing / 11

Sea Bass Ceviche

Shaved Coconut, Honeycress, Cucumber,
Mango & Pomegranate Dressing / 12

Tuna Tartare

Guacamole, Cilantro Slaw, Ginger
& Tamari / 14

Christopher's Beef Carpaccio / 11

Burrata

Tomato Tartare, Aged Balsamic (v) / 13

SALADS

Caesar Salad

Romaine Lettuce, Focaccia Croutons,
Anchovies, Parmesan / 10
(Add Chargrilled Chicken / 3 or Blackened
Shrimps / 4)

Superfood Salad

Avocado, Beets, Quinoa, Lentils, Blueberries,
Pomegranate, Sunflower & Flax Seeds,
Miso & Cumin Dressing (v) / 11 (Add Chargrilled
Chicken / 3 or Blackened Shrimps / 4)

Warm Goats Cheese Salad

Goats Cheese, Beets, Cavolo Nero,
Broccoli, Girolles, Walnuts, Quince Jelly, Walnut
Dressing (v) / 11

STARTERS

Jerusalem Artichoke Velouté

Chorizo Picante, Pesto Crème Fraîche / 10

Lobster Bisque

Lobster Dumplings, Shellfish Oil / 12

Maryland Crab Cake

Arugula, Red Pepper Mayo,
Tomato Jam / 14

Blackened Shrimps

Black Bean Salsa, Zucchini Corn Cake, Confit of
Tomato & Louisiana Dressing / 12

Seared Orkney Scallops

Parsley Root & Truffle Cream, Chorizo, Chestnut
Praline / 16

Grilled Norfolk Asparagus

Poached Egg, Shaved Pecorino, Truffle Oil / 13

Foie Gras

Pata Negra, Sweet Mango, Pickled Melon, Balsamic
Glaze / 14

PASTA & RISOTTO (STARTER / MAIN)

Rigatoni

Arugula, Chilli Basil Pesto, Sun-blushed Tomatoes,
Pecorino (v) / 9 / 16

Butternut Squash & Scallop Risotto

Pumpkin Seeds & Shaved Pecorino / 12 / 18
(Vegetarian Option / 8 / 14)

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our Food/drinks will be free of any traces of allergens, including peanuts.

(v) denotes dishes suitable for vegetarians. A discretionary 12.5% service charge will be added to your bill.

STEAKS & LOBSTER

USDA PRIME STEAK

Christopher's USDA Prime Steaks are minimum 30-day aged from Black Angus Cattle, all bred at Creekstone Farms, Kansas.

Prime Rib-eye

Plain Grilled or Blackened with Cajun spices.
6oz / 10oz / **24 / 36**

Prime Fillet

8oz / **40**

TASTING STEAK SELECTION

Tasting Steak

4oz USDA Prime Rib-eye, 4oz Scotch Sirloin & 2oz Wagyu Fillet / **58**

SCOTTISH STEAK

Christopher's Scotch Sirloin Steaks are 28-day aged from Prime Angus, Galloway & Shorthorn cross cattle, all bred on the Buccleuch Estates.

Sirloin

10oz / 14oz / **32 / 39**

Fillet

8oz / **35**

AUSTRALIAN STEAK

270-day grain-fed Black Angus Cattle, New South Wales

Wagyu Rump

6oz / 10oz / **16 / 25**

Wagyu Fillet – Darling Downs, Grade 8

26 per 2oz - please advise your desired weight up to 8oz

All steaks grilled to your liking & served with your choice of:
Béarnaise, Peppercorn, Blue Cheese, Steak, Red Wine or Chimichurri Sauce.
Additional sauces / **2**

All weights are prior to cooking.

LOBSTER

Grilled Lobster with Garlic Butter

Grilled Lobster with Mango Chilli Salsa & Cobb Salad

Lobster Thermidor

Half (325g) / Whole (650g) / **24 / 44**

SURF 'N' TURF

Surf 'n' Turf Burger Christopher's Hamburger & Half Grilled Lobster (325g) / **35**

Surf 'n' Turf Steak 6oz USDA Prime Rib-eye & Half Grilled Lobster (325g) / **45**

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OTHER MAIN COURSES & SIDES

MEAT & VEGETARIAN

Creedy Carver Breast of Chicken
Black Risotto, Asparagus, Quinoa,
Mustard Dressing / 18

Missouri-rubbed Rack of Lamb
Minted Pea Puree, Butternut Squash Galette,
Celeriac Mash / 29

Slow-cooked Pork Belly & Ibérico Chop
Pata Negra, Boston Baked Beans, Creamed Corn,
Corn Blini, Celeriac & Apple Slaw / 22

Sweet Potato, Tofu, Kaniwa & Coconut Curry
Chimichurri Tamale, Zucchini Flower (v) / 16

FISH

Blackened Salmon
Jambalaya Risotto, Cress Salad / 19

Salmon Fishcakes
Wilted Spinach, Basil Cream / 17

Seared Tuna
Minted Horseradish Cream,
Wasabi, Creole Mustard / 26

Baked Halibut
Herb Crust, Gorgonzola & Watercress,
Crushed Potatoes, Parsley Cream / 32

Christopher's Seafood is responsibly
sourced from sustainable supplies.

SIDES

Fries / 4

Sweet Potato Fries / 4

Tobacco Onions / 4

Sweet Potato Mash Maple Syrup / 5

Monterey Cheddar Mash / 5

New Potatoes / 5

Mixed Greens / 5

Sweet & Sour Carrots / 5

Boston Baked Beans / 4

Spinach Steamed / Creamed / 6

Steak Mushrooms / 5

Tomato & Onion Salad / 5

Christopher's House Salad / 5

Parmesan Truffle Fries / 7

Mac & Cheese / 8 (With Lobster / 15)

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DESSERTS & DIGESTIFS

CHRISTOPHER'S HOMEMADE DESSERTS

New York Vanilla Cheesecake
Mixed Berries / 8

Pecan Maple Pie Salted Caramel Ice
Cream, Sugared Pecans / 8

Warm Chocolate Fudge Brownie
Vanilla Bean Ice Cream, Praline
Crumble / 9

Banana Tarte Tatin Chocolate &
Pistachio Fondant, Vanilla Fudge Ice
Cream / 9

Chocolate Brioche French Toast
(Milk or Dark) Vanilla Ice Cream,
Chocolate Sauce / 12 (*please allow
20 minutes*)

Key Lime Tart Almond Poppy Cookie,
Crème Fraîche / 8

Crème Brûlée, Plum & Berry
Pudding Ricotta Ice Cream / 9
(gluten free option available)

Peach Melba Amaretto Poached
Peaches, Peach Ice Cream / 8

Fresh Fruit Salad
Blood Orange Sorbet / 7

Ice Creams & Sorbets (Your
choice of 3 flavours) / 7

Christopher's Sharing
Dessert Plate (2 persons) / 20

CHRISTOPHER'S CHEESE PLATE

Semi-Soft: New Forest, Hampshire
Cheddar: North Downs, Kent
Goat: Innes Log, Staffordshire
Blue: Hartington, Derbyshire.
Served with Celery Sticks, Quince Jelly
& Grapes / 12

AFTER DINNER MARTINIS

New York Tart Stolichnaya Vanilla
Vodka, Limoncello, Frangelico, fresh
Lemon, Demerara Sugar
& Mascarpone / 11

Chilli & Ginger Chocolate Martini
Chilli & Lemongrass infused Virtuoso
Ginger Vodka, Crème de Cacao &
Chocolate Sauce / 11

Espresso Martini Stolichnaya Red
Label, Kahlua Coffee Liqueur & a Double
Espresso / 11

Karamel Apple Pie-Tini Cinnamon
infused Stolichnaya Salted Karamel
Vodka, Apple Juice, Lemon Juice, Maple
Syrup & an Almond Madeleine / 11

Earl Grey Mar-Tea-Ni Earl Grey
infused Bombay Sapphire Gin, Earl Grey
Tea Syrup, fresh Lemon Juice
& Orange Bitters / 10

Nutella Martini (Est. 1991) Stolichnaya
Vanilla Vodka, Crème de Cacao, Cream,
Nutella & shaved Chocolate / 11

COFFEE, TEA & HERBAL INFUSIONS

Filter Coffee / 3

Espresso / Americano /
Macchiato / 3.5

Cappuccino / Latte /
Double Espresso / Flat White / 4

Mocha / Hot Chocolate / 4

English Breakfast / Earl Grey / 3

Fresh Mint / Chun Mee Green /
Jasmine Pearl / Camomile / 3.5

Silver Needle / Bohea Lapsang / 4

Almond Milk & Soy Milk available on
request

SWEET WINE (75ML GLASS / BOTTLE)

51 Muscat de Rivesaltes,
Els Pyreneus, France (50cl), 2013 /
5 / 28

52 Jurançon doux 'Symphonie de
Novembre', France (37.5cl), 2011
/ 6 / 30

57 Maury Grenat, Els Pyreneus,
France (50cl), 2011 / 6 / 32

58 Royal Tokaji Late Harvest,
Hungary, (50cl), 2013 / 7 / 40

PORT (75ML GLASS / BOTTLE)

80 Dow's Ruby, NV / 5 / 45

81 Dow's LBV, 2007 / 6 / 52

82 Smith Woodhouse 10 y.o.
Tawny, NV / 8 / 73

BRANDY (50ML)

Courvoisier VS / 8

Courvoisier VSOP / 11

Janneau VSOP / 11

Remy Martin Coeur de Cognac / 13

Courvoisier XO / 29

Hines Antique XO / 34

Courvoisier Initiale / 70

Remy Martin Louis XIII / 150

25 ml measure available upon request

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All Wines & Vintages are subject to availability. All prices are inclusive of V.A.T.