



CHRISTOPHER'S

APÉRITIFS & MARTINIS

BRUT NON-VINTAGE (GLASS / BOTTLE)

01	Laurent-Perrier Brut, NV	13 / 63
02	Laurent-Perrier Brut Magnum, NV	110
09	Veuve Clicquot 'Yellow Label', NV	75
10	Bollinger Special Cuvée, NV	85

Martini: Your choice of gin or vodka and aperitif wine in a ratio of 6 to 1. Stirred or shaken and finished with your chosen garnish / From 10

Dirty Martini: Gin or Vodka, gently stirred over ice served Christopher's way muddled with Queen Olives or Classic with dash of Olive Brine / From 10

Vesper: From Ian Fleming's James Bond novel Casino Royale. A large measure of gin, vodka and Lillet Blanc shaken with a twist of lemon / 10

Kir Royale: Crème De Cassis topped up with Champagne / 11

Negroni: Bombay Sapphire, Sweet Vermouth, Campari & Orange Zest / 10

Classic Champagne Cocktail: Courvoisier VS, Angostura soaked Sugar cube & Champagne / 12

RAW BAR, STARTERS & CASUAL LUNCH BITES

RAW BAR

Salmon Carpaccio

Avocado Pearls, Chipotle Chili,
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, Cobnuts, Quince Jelly, Cobnut
Dressing (v) / 11

LOBSTER & CHIPS

Half Grilled Lobster (325g) & Fries / 25

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

Seared Orkney Scallops

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

Blackened Shrimps

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

Grilled Norfolk Asparagus

Poached Egg, Shaved Pecorino, Truffle Oil / 13

PASTA & RISOTTO

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)

CASUAL BITES

Eggs Benedict (small / large) / 8 / 15

Mac 'n' Cheese / 8 (with Lobster / 15)

Salmon Fishcake or Fishcakes / 9 / 17

Wilted Spinach, Basil Cream

Christopher's Wagyu Hamburger

Wagyu Beef, Lettuce, Tomato, Mayo, Caramelised Onion, Dill
Pickle, Brioche Bun. *Plain-grilled or BBQ-rubbed* / 16
(Add Apple Wood Smoked Cheddar / 2 &/or Sweet Cured Bacon / 2)

Lobster Club Sandwich

Half Grilled Lobster, Chilli Mayo, Iceberg Lettuce, Bacon, Tomato,
Fried Egg, *Brioche or Walnut Bread* / 24

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 & OTHER MAINS

USDA PRIME, SCOTTISH & AUSTRALIAN STEAKS

Christopher's USDA Prime Steaks are minimum 30-day aged from Black Angus Cattle, all bred at Creekstone Farms, Kansas. Scotch Steaks are prime 28-day aged bred on Buccleuch Estates. Australian Rump is 270-day grain-fed from Black Angus Cattle, New South Wales & Wagyu is grain-fed bred at Darling Downs. All weights are prior to cooking.

Prime USDA Rib-eye 6oz / 10oz / 24 / 36
Plain Grilled or Blackened with Cajun spices

Prime USDA Fillet 8oz / 40

Scottish Sirloin 10oz / 14oz / 32 / 39

Scottish Fillet 8oz / 35

Australian Rump 6oz / 10oz / 16 / 25

Australian Wagyu Fillet (Darling Downs, Grade 8) 26 per 2oz / please advise your desired weight up to 8oz

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

All steaks grilled to your liking & served with your choice of:

Béarnaise, Peppercorn, Blue Cheese, Steak, Red Wine or Chimichurri Sauce. Additional sauces / 2

LOBSTER & SURF 'N' TURF

Grilled Lobster with Garlic Butter

Lobster Thermidor

Grilled Lobster with Mango Chili Salsa & Cobb Salad

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

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

FISH

Blackened Salmon

Jambalaya Risotto, Cress Salad / 19

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.

OTHER MAIN / VEGETARIAN DISHES

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

SIDES

For 4 / each Fries / Sweet Potato Fries / Tobacco Onions / Boston Baked Beans

For 5 / each Sweet Potato Mash Maple Syrup / Monterey Cheddar Mash / New Potatoes / Mixed Greens / Steak Mushrooms / Sweet & Sour Carrots / Tomato & Onion Salad / Christopher's House Salad

For 6 / Spinach Steamed / Creamed

For 7 / Parmesan Truffle Fries For 8 / Mac 'n' Cheese / (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 Anglaise / 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) with Chocolate,
Caramel or Berry Sauce / 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 Virtuous
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), 2011 / 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)

Somerset Cider Brandy 3yo / 8

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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