

CHRISTOPHER'S SET SUNDAY SUPPER

TWO COURSES / 25

THREE COURSES / 29

STARTERS

Warm Goats Cheese Salad

Goats Cheese, Beets, Cavolo Nero, Broccoli, Girolles, Cobnuts, Quince Jelly, Cobnut Dressing *(v)*

Salmon Carpaccio

Avocado Pearls, Chipotle Chilli, Tequila & Key Lime Dressing

Christopher's Beef Carpaccio

Caesar Salad

Romaine Lettuce, Focaccia Croutons, Anchovies, Parmesan

MAIN COURSES

Grilled 6oz Rump Steak, Chunky Fries

Grilled Missouri-Rubbed Chicken, Kohlrabi Slaw, Sweet Potato Mash

Catch of The Day

Rigatoni, Arugula, Chilli Basil Pesto, Sun-blushed Tomatoes, Pecorino *(v)*

DESSERTS

Warm Chocolate Fudge Brownie

Vanilla Bean Ice Cream, Praline Crumble

Key Lime Tart Almond Poppy Cookie, Crème Anglaise

New York Vanilla Cheesecake Mixed Berries

Ice Creams & Sorbets

(Your choice of 3 flavours) with Chocolate, Caramel or Berry Sauce

STARTERS, MAIN COURSES & SIDES

STARTERS

Jerusalem Artichoke Velouté
Chorizo Picante, Pesto Crème Fraîche / 10

Sea Bass Ceviche
Shaved Coconut, Honeycress, Cucumber,
Mango & Pomegranate Dressing / 12

Christopher's Beef Carpaccio / 11

Lobster Bisque
Lobster Dumplings, Shellfish Oil / 12

Maryland Crab Cake
Arugula, Red Pepper Mayo,
Tomato Jam / 14

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

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

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

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)

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

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)

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

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 Maine Lobster (325g) / 35

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

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 & a 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), 2012
/ 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

Courvoisier XO / 29

Hines Antique XO / 34

Courvoisier Initiale / 70

Remy Martin Louis XIII / 150

25 ml measure available upon request