

VODKA SHOTS AT -18°C

25ml

Staritsky & Levitsky Small Batch FILTERED THROUGH FINE SAND, RESTED FOR 28 DAYS	£7
Staritsky & Levitsky Reserve FILTERED THROUGH BIRCH CHARCOAL, RESTED FOR 28 DAYS	£9
Staritsky & Levitsky Private Cellar FILTERED THROUGH MOUNTAIN CRYSTAL, RESTED FOR 90 DAYS	£12

VODKA MARTINIS

OUR UNIQUE COCKTAIL LIST IS A COLLABORATION WITH MR LYAN, THE WORLD'S MOST DECORATED BARTENDER. IT PAIRS PERFECTLY WITH THE BAR SNACKS MENU

Bébé Lyan Martini AMALFI LEMON, -18°C STARITSKY & LEVITSKY VODKA, A WHISPER OF VERMOUTH, LEMON TWIST. ADD LEMON CREAM & CAVIAR DOUGHNUT FOR £10	£13
Bébé Lyan Baby Martini TWO-SIP MINI MARTINI. AMALFI LEMON, -18°C VODKA, A WHISPER OF VERMOUTH, LEMON TWIST. ADD LEMON CREAM & CAVIAR DOUGHNUT FOR £10	£9

CAVIAR

CAVIAR'S COMPLEX FLAVOUR IS BEST APPRECIATED IN GENEROUS AMOUNTS. DISHES THAT PAIR WELL WITH CAVIAR ARE MARKED ON THE MENU WITH A ●. HAVE US ADD A SCOOP TO ANY DISH OR SHARE A TIN FOR THE TABLE.

Siberian Sturgeon MILD FLAVOUR. BLACK TO DARK AMBER-BROWN, SMALL-TO-MEDIUM PEARLS.	TIN 125g	£150
Oscietra THE CLASSIC, MUCH PRIZED BY PURISTS. RICH AND DELICATELY BRINY. FIRM, MEDIUM-SIZED PEARLS.	SCOOP 15g	£20
	TIN 125g	£200
	TIN 250g	£400
	TIN 500g	£600
Amurski Sturgeon RICH, CREAMY FLAVOUR. MEDIUM-TO-LARGE, DARK AMBER PEARLS	TIN 125g	£250
Beluga THE UNDISPUTED TSAR OF CAVIARS. ELEGANT AND VELVETY. LARGE, STEELY-GREY PEARLS.	TIN 125g	M.P.

BLINI CRÊPES FOR CAVIAR

TRADITIONAL SLAVIC CRÊPES MADE WITH KEFIR BATTER. THE CLASSIC WAY TO ENJOY CAVIAR AND THE PERFECT VESSEL FOR ITS DELICATE FLAVOURS. HAVE THEM WITH CAVIAR AS A STARTER, A MAIN OR EVEN AS AN ENTIRE MEAL.

Blini Crêpe ORDER PLAIN BLINI CRÊPE ONE AT A TIME, COOKED IN THE KITCHEN. SERVED WITH CRÈME FRAÎCHE	£6 EACH
Blini Crêpes UNLIMITED PLAIN BLINI CRÊPES SERVED WITH CRÈME FRAÎCHE AND WITH MELTED BUTTER	£30 UNLIMITED

● ITEMS THAT PAIR WELL WITH CAVIAR

BLINI CRÊPES TO START

TRADITIONAL SLAVIC CRÊPES MADE WITH KEFIR BATTER

Blini Crêpe & Trout Roe WITH 25g TROUT ROE AND CRÈME FRAÎCHE	£13
Blini Crêpe & Smoked Salmon WITH COLD-SMOKED SEVERN & WYE SALMON AND CRÈME FRAÎCHE	£16
Blini Crêpe & Caviar WITH 15g OSCIETRA CAVIAR AND CRÈME FRAÎCHE	£26

STARTERS

Courgette Carpaccio WITH ROASTED HAZELNUTS, OLIVE OIL, LEMON AND HONEY	£12
Anchovy Egg Mayonnaise WITH CANTÁBRIAN ANCHOVIES AND DIJON MAYONNAISE	£12
VSOP Prawn Cocktail KING PRAWNS, CRISPY LETTUCE WITH VSOP COGNAC MARY ROSE SAUCE	£14
Baked Saint-Marcellin & Truffle Honey UNPASTEURISED SAINT-MARCELLIN COWS MILK CHEESE BAKED WITH TRUFFLE HONEY. SERVED WITH BAGUETTE FOR DIPPING	£15
Beef Fillet Carpaccio & Tonnato Dressing SEARED FILLET OF EX-DAIRY COW, TONNATO MAYONNAISE, GHERKINS, FRIED CAPERS, GRATED CURED EGG YOLK	£19

MAINS

"ANY MAIN COURSE THE CUSTOMER WANTS AS LONG AS IT IS CHICKEN OR CHICKEN"

Schnugget Caesar CAESAR SALAD WITH CHICKEN SCHNITZEL NUGGETS. ROMAINE LETTUCE, GARLIC CAESAR DRESSING, CROUTONS, AGED PARMESAN SHAVED AT THE TABLE	£18
Chicken Schnitzel BREAST OF SLOW-GROWN COTSWOLD WHITE CHICKEN, DEEP FRIED IN PANKO CRUMBS FOR EXTRA CRISPY TEXTURE. SERVED WITH PARSLEY & GARLIC BUTTER. ADD SCOOP OF OSCIETRA CAVIAR FOR £20	£19
Vendée Chicken for Two (HALF PORTION AVAILABLE) ROASTED RARE BREED CHICKEN FROM VENDÉE, WESTERN FRANCE, RAISED OUTDOORS FOR MOST OF ITS LIFE. SOFT, JUICY AND TENDER. SERVED WITH CHICKEN JUS	£19 PER PERSON
Landes Chicken for Two (SUBJECT TO AVAILABILITY) ROASTED CORN & MILK FED CHICKEN FROM ARNAUD TAUZIN IN LANDES, GASCONY. SLOW-REARED FOR FIRMER TEXTURE AND DEEPER FLAVOUR. SERVED WITH CHICKEN JUS	£39 PER PERSON

ITEMS MAY CONTAIN ALLERGENS. IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER FOR ASSISTANCE. WE ARE NOT ABLE TO CATER FOR SEVERE ALLERGIES. 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

SIDES

French Fries ADD CAVIAR & CRÈME FRAÎCHE DIP FOR £10	£5
Truffled French Fries	£9
Sautéed Kale IN CONFIT GARLIC & ONION OLIVE OIL	£6
Roast Potatoes ROASTED IN CHICKEN FAT WITH THYME, ROSEMARY AND GARLIC	£7
Roasted Carrots and Parsnips ROASTED IN CHICKEN FAT, GLAZED IN HONEY WITH HERBS	£7
Caesar Salad ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS, AGED PARMESAN	£8
Truffled Cauliflower Cheese COOKED IN MORNAY SAUCE WITH TRUFFLE, PARMESAN AND CHEDDAR	£9

DESSERTS

Lemon Cream Doughnut MINI DOUGHNUT WITH FRESH LEMON CREAM FILLING	£4
Two Boozy Chocolate Truffles INFUSED WITH GLENFIDDICH 12 YEAR AND LAPHROAIG 10 YEAR WHISKY	£6
Profiteroles CRISPY CHOUX PASTRY FILLED WITH WHIPPED GUERNSEY CREAM. SERVED WITH VALRHONA DARK CHOCOLATE SAUCE	£9
Amalfi Lemon Mini Martini TWO-SIP MINI MARTINI. AMALFI LEMON, -18°C VODKA, VERMOUTH, LEMON TWIST. ADD LEMON CREAM & CAVIAR DOUGHNUT FOR £10	£9
Pineapple Carpaccio with Chilli & Mint RUM-CURED PINEAPPLE, COCONUT SORBET, PICKLED CHILLI	£10
Tarte Tatin & Calvados Ice Cream CLASSIC APPLE TART WITH CALVADOS ICE CREAM AND CARAMEL SAUCE	£12
Ice Cream & Caviar CRÈME FRAÎCHE ICE CREAM, OSCIETRA CAVIAR, EXTRA VIRGIN FIG LEAF OLIVE OIL	£14

BREAD & BUTTER

PER BASKET

Classic Baguette & Netherend Farm Butter FRESHLY BAKED BAGUETTE AND ARTISAN CORNISH SEA-SALTED BUTTER	£5
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OLIVES

Gordal Olives "Picante" & Pickles THE "QUEEN OF OLIVES" WITH A TOUCH OF GUINDILLA CHILI PEPPER	£6
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CHAMPAGNE

	125ml GLASS	BOTTLE
Crémant de Loire Brut Réserve Langlois, NV	£11	£65
Moët & Chandon Brut Impérial, NV	£15	£85
Moët & Chandon Rosé Impérial, NV	£18	£105
Taittinger Brut Réserve, NV	£20	£115
Taittinger Prestige Rosé, NV		£130
Pol Roger Brut Réserve, NV		£135
Bollinger Brut Special Cuvée, NV		£140
Egly Ouriet Extra Brut 'Les Premices', NV		£149
Ayala Blanc de Blancs, 2016		£160
Billecart-Salmon Rosé, NV		£175
Bollinger PN TX17 Blanc de Noirs, NV		£190
Louis Roederer Blanc de Blancs, 2015		£200
Dom Pérignon Brut, 2013	£35	£205
Krug Grande Cuvée Brut, NV		£250

ALCOHOL-FREE SPARKLING

	125ml	BOTTLE
Thomson & Scott, Noughty Chardonnay, NV	£8	£39

WHITE

	125ml GLASS	BOTTLE
Picpoul de Pinet, Château de la Mirande, Languedoc, France, 2023	£8	£40
Sauvignon de Touraine, Domaine Guy Allion, Loire, France, 2023	£9	£45
Dafni Psarades Vineyard, Lyrarakis, Crete, Greece, 2023	£10	£50
Côtes du Rhône Blanc, Domaine La Collière, France, 2022		£55
Gavi di Gavi 'Lugarara', La Giustiniana, Piedmont, Italy, 2023	£11	£60
Riesling 'Terres d'Etoiles', Domaine Christophe Mitnacht, Alsace, France, 2022		£65
Albariño 'O Rosal' Bodegas Terras Gauda, Rías Baixas, Galicia, Spain, 2023	£11	£65
Côtes de Provence Blanc, By.Ott, France, 2021		£75
Chablis, Domaine Jean Collet, Burgundy, France, 2022	£12	£69
Sancerre, Domaine Sylvain Bailly, Loire, France, 2022	£13	£70
Saint Véran 'Les Chantenays', Domaine Carrette, Burgundy, France, 2022	£14	£75
Montagny 1er Cru 'Les Grappes d'Or', Domaine Feuillat-Juillot, Burgundy, France, 2021		£90
Cuvaion Chardonnay, Los Carneros, Napa Valley, California, USA, 2021		£99
Rully Blanc 'Les Villeranges', Domaine Faiveley, Burgundy, France, 2021		£105
Chablis 1er Cru 'Montmains', Simonnet-Febvre, Burgundy, France, 2020		£120

WHITE WINE CONTINUES >>>

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Puligny Montrachet, 'Vielles Vignes', Domaine Vincent Girardin, Burgundy, France, 2020 £160

Meursault 1er Cru 'Blagny', Domaine Louis Jadot, 2018 £165

ROSÉ

	125ml GLASS	BOTTLE
Château Ollieux Romanis Rosé, Languedoc, France, 2023	£9	£45
Rock Angel Rosé, Caves d'Esclans, Côtes de Provence, France, 2022	£13	£69

RED

	125ml GLASS	BOTTLE
Pinot Noir 'La Boussole', Pays d'Oc, France, 2022	£8	£40
Château Des Antonins, Bordeaux Supérieur, France, 2019		£45
Kaiken Malbec 'Clásico', Mendoza, Argentina, 2021	£10	£59
Beaujolais Villages, Domaine André Colonge, France, 2022	£10	£60
Côtes du Rhône, Domaine La Collière, Rhône, France, 2021	£11	£65
Rioja Reserva, Bodegas Izadi, Spain, 2019		£65
Dolcetto d'Alba, Sandrone, Piedmont, Italy, 2022	£12	£69
Tinpot Hut Pinot Noir, Marlborough, New Zealand, 2020		£69
Chianti Classico 'Retromarcia', Monte Bernardi, Tuscany, Italy, 2021		£80
Bourgogne Pinot Noir, Joseph Faiveley, Burgundy, France, 2021	£15	£89
Meerlust 'Rubicon', Stellenbosch, South Africa, 2018		£99
Santenay 1er Cru 'Beauregard', Domaine Justin Girardin, Burgundy, France, 2019		£105
Barolo 'Le Albe', G.D. Vajra, Piedmont, Italy, 2019		£125
Gevrey Chambertin 'Vieilles Vignes', Domaine Faiveley, Burgundy, France, 2020		£155
Château La Gaffelière, Premier Grand Cru, St Emilion, Bordeaux, France, 2015		£160
Vosne Romanée 1er Cru 'Clos des Réas', Domaine Michel Gros, Burgundy, France, 2018		£199

SWEET

	50ml GLASS	75ml GLASS
Château Suduiraut, 1er Cru Sauternes, Bordeaux, France 2009	£11	£16
Vin de Constance, Klein Constantia Estate, South Africa, 2019	£15	£20

AFRICA'S GREATEST WINE. NAPOLEON BONAPARTE USED TO HAVE IT SHIPPED TO ST. HELENA TO EASE HIS EXILE. ON HIS DEATHBED, NAPOLEON REFUSED EVERYTHING OFFERED TO HIM BUT A GLASS OF CONSTANTIA WINE

