

## 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

## 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 COLOUR 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 CRÊPES ONE AT A TIME, COOKED IN THE KITCHEN. SERVED WITH CRÈME FRAÎCHE	£6 EACH
• Blini Crêpes Unlimited Trolley Service UNLIMITED PLAIN BLINI CRÊPES TO BE COOKED FOR YOU ON OUR TROLLEY IN THE DINING ROOM. SERVED WITH CRÈME FRAÎCHE AND WITH MELTED BUTTER	BY ARRANGEMENT

## 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	£19

## 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, GIRKINS, FRIED CAPERS, GRATED CONFIT 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	£20 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

## SIDES

• French Fries	£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, 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 XX	£10
Tarte Tatin & Calvados Ice Cream CLASSIC APPLE TART WITH CALVADOS ICE CREAM AND CARAMEL SAUCE	£12
• Crème Fraîche Ice Cream & Caviar WITH OSCIETRA CAVIAR AND 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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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

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