



SET MENU

PLATINE

500

CAVIAR

Served with home made blinis

STARTERS

OYSTER NOUVEAU

Champagne Granita, Pickle Apple

TRUFFLE HAMACHI

Yellowtail, Truffle Dressing , Black Truffle

GOLDEN NUGGETS & CAVIAR

Oscietra Caviar, Chicken Nuggets, Crème Fraiche

MAIN COURSES

KING CRAB LEG

Crab Aioli Dressing, Lemon, Rice Crisps, Caviar

ROASTED CHILLEAN SEABASS

Golden Beetroot, Tarragon

WAGYU TOMAHAWK

Seasoning Salt

SIDES

FRENCH TRUFFLED FRIES v

Truffle Mayo

LOBSTER MAC & CHEESE

Lobster, Gruyère Cheese

RATATOUILLE vG

Roasted Courgette, Aubergine, Onions, Tomatoes

MISTRESS SALAD v

Beetroot, Avocado, Clementine, Red Radish

DESSERT

SELECTION OF SEASONAL DESSERTS

V - Vegetarian VG - Vegan

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements. All prices are inclusive of VAT at 20%. Discretionary 15 % service Charge will be added to your final bill.

Please note menu concept is sharing and all menu items will be served in the middle of the table.



MISTRESS





MISTRESS



MISTRESS