

# BRUNCH

BREAKFAST MARTINI	DIRTY G&T	MICHELADA
(13)	(11)	(11)
OYSTERS (SIX / TWELVE)	shallot vinegar / lemon	26/50
DRESSED OYSTER	smoked tomato water	6
OYSTER NUGGET	parmesan mayo / paprika / Oscietra black caviar	12
CRUDO TRIO	bluefin tuna / sea bream / scallop	17
RED CAVIAR TOAST	salmon roe / whipped butter / Guinness bread	17
WINTER TOMATO	Noir de Crimée / bottarga / agretti	12
MONKFISH SKEWERS	colatura di alici 'XO' / lardo / tropea onion	16
TATER TOTS	cod's roe / brown butter / crispy capers	9
EGGS AND SOLDIERS	whipped butter / Oscietra black caviar	14
SCALLOP AND MONKFISH MUFFIN	bacon / cheddar / fried egg	18
HASH BROWNS	egg gribiche / smoked salmon roe	16
CRAB OMELETTE	pangrattato / chives	16
GRILLED OCTOPUS RISOTTO	nduja / aioli	27
GRILLED MONKFISH	roasted almond sauce / samphire	30
ONGLET STEAK	brown butter corn / girolles / sage	26
ORECCHIETTE	crab / bisque / fennel pollen / chilli	17
FRENCH FRIES	rosemary salt / aioli	7
GREEN SALAD	Mesclun leaves / capers / roasted baby carrots	7

*Please notify staff in case of any allergies or dietary requirements*

*Consuming raw seafood, shellfish, eggs or meats may increase your risk of foodborne illness*

*A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff*