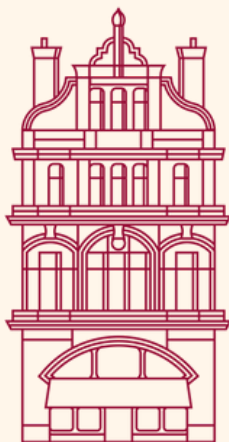




MICHELIN 2025

PRINCE ARTHUR

BELGRAVIA



DAILY SAMPLE MENU

PINTXOS

Gildas	6
Devilled Egg, 5g Osietra Caviar	10
Smoked Eel Brandade, Trout Roe	18
Pickled Mussels, Piquillo	15
Chutoro, Tomato, Arbequina	18
Foie, Sherry Onions, Brioche	16

SMALL PLATES

Padron & Piparras	12
Beetroot, Ajo Blanco, Brown Butter Crumb	16
Butterbeans, Black Pudding	19

IN-HOUSE CAVIAR

Turbot Dripping Potatoes, Crème Fraîche		
Osietra	10g/20	50g/100
Amur Royal	10g/25	50g/125

RAW

Killough Bay Oyster	5 (1pc)
Scallop, Ajo Blanco, Pippara Oil	16
Sea Urchin, Quail Egg Yolk	16
Bluefin Tartare, Horseradish	28
Carabinero Prawns	50 (2/pcs)

WOOD-GRILL SPECIALTIES

Carabinero Prawn, Arbequina	25 (1pc)
Wild Mushrooms, Soy Cured Egg Yolk	26
Lamb Cutlets, Mojo Verde	30
Native Lobster Rice, Saffron Aioli	60
Halibut, Txakoli Butter, Trout Roe	36
Suckling Pig	40
Whole Cornish Turbot, Ajada	90
British Ex Dairy Rib	110 (1.2kg)
Wagyu Fillet, Peppercorn	110 (300g)

SIDES

Basbatro Tomatoes, Ajillo	10
Endive, Orange, Mustard	8
Beef Fat Potatoes, Aioli	8
Charred Peppers	10

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE ALERT YOUR SERVER.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PRICES ARE VAT INCLUSIVE.