



SAMPLE DAILY MENU

# PRINCE ARTHUR

WEDNESDAY 15TH JANUARY

BELGRAVIA

## APERETIFS

Vermouth Spritz	12	House Martini	12	Champagne Gls	18
Gildas	6	Marinated Olives	5	Oyster	5

## IN-HOUSE CAVIAR

Choice of Turbot Dripping Potatoes or Cucumber, Crème Fraîche

Siberian Baerii	10g/20	50g/100	125g/250
Royal Imperial	10g/25	50g/120	125g/280

## SMALL PLATES

Txangurro Crab, Turbot Dripping Potatoes	12	Deville Egg, 5g Siberian Baerii Caviar	10	Cured Red Mullet, Ajo Blanco	18
Tuna, Caviar, Urchin, Turbot Dripping Potatoes	25	Lobster & Sea Urchin Soup, Trout Roe	18	Sea Urchin, Alistado, Caviar	25
Smoked Paprika Aioli Dripping Potatoes	8	Chicken Sherry Terrine, Liver Parfait	12	House Chorizo Scotch Egg, Beer Mustard	10

## WOOD-GRILLED

Carabinero	25	Lamb Sweetbreads, Trotter Sauce	25	Presa Ibérica	27
Monkfish, Clams, Lobster Bisque	32	Bluefin Tuna, Peppercorn Sauce	35	Wild Mushrooms, Cured Egg Yolk	23
Whole Turbot, Pilpil Sauce	MP	British Ex Dairy Txuleta Beef	60/120	Lobster Rice, Saffron Aioli	35

## SIDES

Winter Tomatoes	10	Wood-Grilled Peppers	9	Salt Crusted Potatoes	8
Bitter Leaves, Fennel, Orange	8	Winter Greens, Horseradish	8		

## DESSERTS

Basque Cheesecake	12	Chocolate Mousse, Olive Oil Ice-Cream	11	Pear & Almond Tart	11
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FOR FOOD ALLERGIES AND INTOLERANCES PLEASE ALERT YOUR SERVER. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PRICES ARE VAT INCLUSIVE.