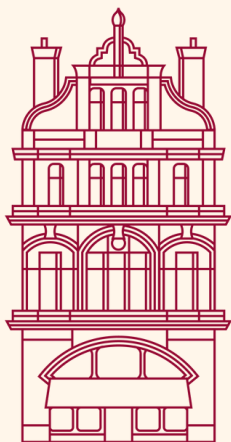




MICHELIN 2025

PRINCE ARTHUR

BELGRAVIA



SAMPLE SUNDAY MENU

PINTXOS

Gildas	6
Devilled Egg, 5g Osietra Caviar	10
Pickled Mussels, Piquillo	15
Chutoro, Tomato, Arbequina	18
Foie, Brioche, Sherry Onions	18

RAW

Cooley, Oyster	5(1pc)
Scallop, Vermouth, Cara Cara	18
Sea Urchin, Soy Cured Egg Yolk	16
Bluefin Tartare, Horseradish	28
Chutoro Crudo	28
Carabinero Prawns	50 (2/pcs)

IN-HOUSE CAVIAR

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

SUNDAY ROAST

*All roasts are served with;
Glazed Carrots, Idiazabal Cheese Leeks, Garlic
Potatoes, Morcilla Stuffing, Seasonal Greens
& Rosemary Gravy*

Choice of Meat:

Galician Blond Rib, Horseradish	45
Suckling Pig, Bramley Sauce	45
Extra Rosemary Gravy	4

WOOD-GRILL SPECIALTIES

XL Carabinero, Arbequina	25 (1pc)
Wild Mushrooms, Soy Cured Egg Yolk	26
Halibut, Txakoli Butter, Trout Roe	36
Galician Blond Txuleta	120(1kg)

SIDES

Seasonal Greens, Horseradish	8
Garlic Potatoes	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.