JOIE DE VIVRE

Bump of King's Oscietra Caviar, Glass of Esterlin Éclat Champagne...95

DIPS & SNACKS

OYSTER CROQUETTE
Crispy Oyster, Smoked Paprika Aioli, Green Onion.....Each.*30*

SALT COD BRANDADE
Extra Virgin Olive Oil, Parsley.....*35*

TRUFFLE & MUSHROOM ARANCINI
Stracciatella, Parmesan Crisp, Thyme, Truffle Honey.....*48*

CHEESE GOUGÈRES
Cream Cheese, Aged Parmesan.....*30*

DUCK RILLETTES
Cornichon.....*40*

WHITE ANCHOVIES
Boquerones, Extra Virgin Olive Oil.....*75*

STARTERS

FRESH PORTHILLY OYSTERS
Shallot & Red Wine Vinaigrette Each.*30*
Add King's Oscietra Caviar..... *+30*

KING'S OSCIETRA CAVIAR
Toasted Mini Brioche, Chive Crème Fraîche.....30g.*$450*...50g.*725*
Add Glass of Palmer & Co Blanc de Blancs .....*+100*

POMMES & CAVIAR
King's Oscietra Caviar, Baby Potatoes, Chive Crème Fraîche
Cured Hen's Yolk.....*245*

POTATO SKIN VELOUTÉ
Mollet Poached Egg, King's Oscietra Caviar, Croutons.....*95*

SEARED ORKNEY SCALLOPS
Roasted Florets, Cauliflower Purée, Gremolata, Curry Oil
Crispy Roe.....*175*

SCOTTISH SMOKED SALMON
Oak Smoked Salmon, Sauce Gribiche, Capers.....*80*

BAKED LOCAL CLAMS
Persillade Crumb, Fennel Salad.....Sm.*60*...Lg.*110*

GLAZED OCTOPUS
White Bean Purée, Chorizo Oil, Smoked Paprika.....*88*

BUFFALO BURRATA (n)
Truffle Acacia Honey, Pistachio, Bosc Pear, Rocket.....*75*

DRY-AGED STEAK TARTARE
Dry-Aged Steak, Cornichons, Shallot, Dijon, Parsley
Cured Hen's Yolk, Crispy Radish.....Sm.*90*...Lg.*160*

YELLOW-FIN TUNA CARPACCIO
Avocado, Pickled Onion, Fresh Lime.....Sm.*75*...Lg.*130*

BAKED SNAILS
Parsley, 'Devilled' Sauce.....Half Dozen.*60*...Dozen.*110*

CANTALOUPE MELON & JAMON SERRANO RESERVA
Early Harvest Olive Oil.....*75*

SALADS

SALADE SUPERALIMENT (v) (n)
White Quinoa, Sweet Potato, Seasonal Vegetables
Blanched Peanuts, Citrus Dressing.....*70*

CATHERINE'S CAESAR
Grilled Baby Gem, White Anchovies, Aged Parmesan
Classic Dressing.....*70*

NIÇOISE
Green Beans, Kalamata Olives, New Potatoes, Pickled Red Onion
Semi-Dried Tomatoes, Smoked Mackerel Vinaigrette.....*70*

CHILLED LOBSTER
Avocado, Fennel, Citrus.....*165*

Add Black Tiger Prawns.....Each.*+30*
Add Grilled Chicken.....*+40*
Add Market Fish.....*+40*
Add Seared Tuna.....*+45*

FRUITS DE MER

Porthilly Oysters, Local Lobster, Orkney Scallop Crudo, Mussels, Cold Poached Prawns, Octopus, Crab Legs, Clams in Brine
All the Sauces, Oyster Shell Martini...650
Add King's Oscietra Caviar...30g. *395*...50g. *650*

MAINS

Earth

BUTTERNUT GNUDI (v) (n)
Roasted Butternut & Tofu, Cashew Nut Ricotta
Green Beans, Spinach.....*90*

TRUFFLE & MOREL RISOTTO
Trompette Mushrooms, Morels, Asparagus, Aged Parmesan.....*125*

Land

SPATCHCOCK LANDAIS POUSSIN
Charred Whole Poussin, Black Garlic Purée, Yoghurt Dressing
Pickled Carrot.....*145*

PAN- FRIED DUCK BREAST
Tamarind Glaze, Carrot Purée, Potato Galette
Charred Baby Gem.....*175*

DRY-AGED DEDHAM VALE STEAK
Caramelised Shallot, Truffle Café de Paris Butter
Fillet (8oz).....*250*
Ribeye (10oz).....*230*

CHAR-GRILLED LAMB RUMP
Romesco, Mint & Preserved Lemon Salsa, Polenta.....*165*

Sea

MARKET FISH ACCOMPANIED BY:

BLACKENED CREOLE
Fire-Grilled Vegetables, Creole Sauce, Grilled Lime.....*125*

BUTTERBEAN & ARTICHOKE
Served Warm, Salsa Verde, Bacon Lardon
Preserved Lemon.....*140*

KING'S OSCIETRA CAVIAR
Beurre Blanc, Young Vegetables.....*175*

HAND-MADE LOBSTER & PRAWN PAPPARDELLE
Poached Local Lobster, Grilled Tiger Prawns
Arrabiata Sauce.....*180*

BUTTERFLY TIGER PRAWNS
Grilled, Garlic & Tarragon Butter.....*185*

LOCAL LOBSTER
Grilled, Garlic & Tarragon Butter
Half.....*185*
Whole.....*285*

HANDHELDS

SHRIMP BURGER
Brioche Bun, Pickled Dill Cucumber, Lemon Aioli.....*85*

CROQUE MONSIEUR
Mornay Sauce, Cave-Aged Cheddar, Dingley Dell Ham
Dijon, Country Loaf.....*65*

LOBSTER ROLL
Poached Local Lobster, Herb Aioli, Local Greens, Pickles, Brioche.....*95*

MARINATED MUSSELS
Crostini, Confit Garlic, Salsa Verde.....*70*

SIDES

ENDIVE & ROQUEFORT (n)
Candied Walnuts, Pear, Sherry Vinaigrette.....*35*

BLISTERED LOCAL PLANTAIN (v)
Honey Glaze.....*25*

FRIED CORN RIBS
Garlic Butter.....*30*

KOFFMAN'S POMMES FRITES
House Mayonnaise.....*29*

SUMMER GARDEN RATATOUILLE
Slow-Cooked Mediterranean Vegetables, Fresh Basil.....*35*

ROCKET & PARMESAN SALAD (n)
Toasted Pine Nuts, Lemon Dressing.....*35*