

## SNACKS

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### CAVIAR

IMPERIAL OSCIETRA  
GRIDDLED POTATO BREAD  
30G 80 / 50G 135

### OYSTERS

DRESSED WITH  
HIBISCUS MIGNONETTE  
14 / 28 / 56

### CRUDITÉS

FRESH VEGETABLES  
WITH SPRING PEA HUMMUS  
16

### FRIED MAITAKES

WITH ROSEMARY  
& TRUFFLE MAYONNAISE  
17

### CARROT TARTARE

WITH SPROUTS, EGG YOLK JAM  
& SUNFLOWER SEEDS  
18

### TUNA

TARTARE WITH STRAWBERRIES  
& KUMQUAT KOSHO  
26

## STARTERS

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### BURRATA

WITH SUNFLOWER PESTO  
& COURGETTE  
19

### CARPACCIO

THINLY-SLICED BEEF WITH PARMESAN  
& WILD GARLIC CHIMICHURRI  
25

### CUCUMBER & RADISH

SALAD WITH ALMONDS, TZATZIKI  
& GOLDEN RAISINS  
17

### SPINACH RIGATONI

GARLIC, OLIVE OIL  
& ALEPPO CHILLI  
24 / 34

### TAGLIATELLE

LOBSTER, LEMONGRASS  
& BLACK PEPPER  
38 / 48

## MAINS

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### ASPARAGUS

GARLIC & PARMESAN-GLAZED  
WITH QUINOA & LEMON  
27

### SEA BASS

SEARED WITH KOMBU DASHI, ARTICHOKE  
& VICHYSOISE  
36

### DUCK

BREAST, ROASTED WITH DAIKON  
& RHUBARB FIVE SPICE GLAZE  
46

### LAMB

CHOPS, GRILLED WITH PECORINO, PEAS  
& PISTACHIO  
52

### BEEF

200G SIRLOIN, DRY-AGED  
WITH BLACK MOLE & MORELS  
48

## TO SHARE

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*for two to share*

### HEREFORD BEEF

800G, BONE-IN RIB-EYE, ROASTED  
WITH JERSEY ROYALS  
& HERITAGE TOMATOES

70 PER PERSON

### CREEDY CARVER CHICKEN

WITH FOIE GRAS, BRIOCHE  
& BLACK TRUFFLE  
CAVOLO NERO & ROSCOFF ONION

60 PER PERSON

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BEER PAIRING

*Fowl Play Schwarzbier*  
*NoMad x 40FT*  
*London, UK*

33CL 8 / 1L 26

## SIDES

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ALL AT 9

### JERSEY ROYALS

BROWN BUTTER & HERBS

### PEAS

FRESH MINT

### CHIPS

ROSEMARY & LEMON

### HERITAGE TOMATOES

SHALLOT & THAI BASIL

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO THE FINAL BILL.