

FOR THE TABLE

Caviar (50g), Royal Baerii 150, Royal Beluga 450

Zucchini Fritti 10

Padron Peppers 9

Salt & Pepper Squid 14

Ostra Regal Oysters

on the Half Shell or Rockefeller 3.5/each

Highland Wagyu Charcuterie Selection

Pickles & Sourdough 34

STARTERS

Smoked Scottish Salmon Classic Garnishes 19

Iberico Bellota Montanera Pan Con Tomate 42

Prawn Cocktail Horseradish Royale 23

Yellowtail Yuzu Dressing & Shiso 21

Salt-Baked Celeriac Black Truffle, Hazelnut &
Lemon 16/32

Japanese Aubergine Spiced Tomato & Labneh 15

Dressed Cornish Crab Herb Salad 19

Lobster Bisque Cognac Cream 14

Burrata San Daniele Ham 19

Annabel's Steak Tartare 15/28



PASTA

Penne Arrabbiata Tomato & Chilli 14/22

Potato Gnocchi Gorgonzola & Walnuts 15/25

Lobster Linguine Tomato & Basil (half 28/whole 56)

WHITE TRUFFLE

Scrambled Eggs, Parmesan & Crème Fraiche

Carnaroli Risotto

Hand-Rolled Tagiatelle

All 90 for 5g



SEAFOOD

Dover Sole Grilled or "Meunière" 45

Pan-Seared Wild Seabass Shellfish & Baby Fennel 38

Lemon Sole Goujons Tartare Sauce 29

Braised Halibut Spinach & Girolles 36

Miso Glazed Black Cod Grapefruit & Avocado Relish
35

MEAT

Grilled Lamb Chops Provençal 35

Steak Diane 38

Roasted Free-Range Chicken Tarragon Jus 34

Veal Parmesan 38

Wild Venison Loin Cabbage, Chestnut &
Poivrade Sauce 38

Beef Tenderloin UK 190g 45

Beef Sirloin USDA Prime, 300g 48

Hereford Dry Aged Côte de Boeuf
for two, UK 850g 95

Sauces (all 2): Béarnaise, Peppercorn, Chimichurri,
Blue Cheese



SIDES

All 6

Mixed Salad Crispy Brussel Sprouts
Broccoli, Lemon & Chilli Zucchini Fritti
Creamed Spinach Chips