

FOR THE TABLE

Ostra Regal Oysters No. 4  
on the Half Shell or Rockefeller 3.5/each

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

Zucchini Fritti 10  
Padron Peppers 9  
Salt & Pepper Squid 14

Highland Wagyu Charcuterie Selection  
Pickles & Sourdough 34

STARTERS

Iberico Bellota Montanera Pan Con Tomato 42  
Prawn Cocktail Horseradish Royale 23  
Yellowtail Yuzu Dressing & Shiso 23  
Salt-Baked Celeriac Black Winter Truffle,  
Hazelnut & Lemon 18/36  
Dressed Cornish Crab Herb Salad 19  
Lobster Bisque Cognac Cream 14  
Burrata San Daniele Ham 19  
Annabel's Steak Tartare 15/28

SEAFOOD

Dover Sole Grilled or "Meunière" 45  
Lemon Sole Goujons Tartare Sauce 29  
Braised Halibut Spinach & Confit Tomato 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



SET MENU

3-Courses for £35

Smoked Scottish Salmon Classic Garnishes  
Vitello Tonnato Pecorino & Rocket  
Butter Lettuce Salad Gorgonzola & Fine Herbs  
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Japanese Aubergine Spiced Tomato & Labneh  
Spaghetti & Meatballs  
Pan-Seared Sea Bass Kale, Lemon & Ginger  
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Tiramisu

Gianduja Palet Grapefruit Marmalade



PASTA

Penne Arrabbiata Tomato & Chilli 14/22  
Potato Gnocchi Gorgonzola & Walnuts 15/25  
Lobster Linguine Tomato & Basil (half 28/whole 56)

Sauces (all 2):

Béarnaise, Peppercorn, Chimichurri, Blue Cheese



SIDES

All 6

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