

FOR THE TABLE

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

**Zucchini Fritti 10**

**Padron Peppers 9**

**Salt & Pepper Squid 14**

STARTERS

**Iberico Bellota Montanera Pan Con Tomate 42**

**Prawn Cocktail Horseradish Royale 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**



PASTA

**Penne Arrabbiata Tomato & Chilli 14/22**

**Potato Gnocchi Gorgonzola & Walnuts 15/25**

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

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**

**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



SIDES

All 6

Mixed Salad

Broccoli, Lemon & Chilli

Creamed Spinach

Zucchini Fritti

Chips