

## SNACKS

- Padron Peppers (vg) 9  
Salt & Pepper Squid, Chilli Lime 13  
Pata Negra & Picos 34  
Seasonal Crudités (v) 25  
Annabel's Winter Truffle Pizza (v) 38  
Shellfish Croquettes & Finger Lime Mayo 28

## STARTERS

- Classic Smoked Salmon 19  
Yellowtail Sashimi, Ponzu & Jalapeño 22  
Tuna & Avocado Tartare 25  
Wild Seabass Carpaccio, Olive & Lemon 22  
Burrata, Spicy Tomato Chutney & Hazelnut (v) 22  
Crispy Quail, Kohrabi & Truffle Sour Cream 25  
Crispy Octopus, Hummus & Grapefruit 28  
Smoked Duck Prosciutto, Hazelnut, Pear & Chicory 22  
Spring Vegetable Broth (vg) 17  
Classic Beef Tartare 22

## SALADS

- Greek Salad (v) 19  
Vegan Caesar Salad (vg) 19  
Kelp Noodles Salad (vg) 17  
Tuna Niçoise 25  
Salmon Poke Bowl 22  
Roasted Delicia Pumpkin, Mixed Grains & Sprouting Kale (vg) 19

## CAVIAR & OYSTERS

Kelly's No. 3 Rock Oysters 6/pce  
*(Served with Blinis & Classic Condiments)*

Oscietra	Kristal	Beluga
30g 84	30g 110	30g 231
50g 143	50g 179	50g 378
125g 410	125g 441	125g 924

## MAIN COURSES

Green Tagliolini, Wild Mushroom & Parmesan (v) 25

Risotto Primavera (v) 25

Rigatoni all'Arrabbiata & Pecorino Cheese (v) 22

Gnocchi, Morels & Asparagus (v) 27

Linguine Crab & Chilli 31

Truffle Vegan Burger (vg) 25

Seabass a La Plancha 39

Dover Sole Meunière or Grilled 65

Grilled King Tiger Prawns & Blood Orange 72

Miso Black Cod & Jalapeño Emulsion 53

Grilled Salmon & Hollandaise Sauce 28

Millbeck Farm Lamb Cutlets, Feta & Apricot Harissa 55

Grilled Baby Chicken & Lemon Verbena 27

Truffle Wagyu Burger 42

(Optional Topping: Maple Cured Smoked Bacon Jam 5)

Tenderloin\* 60

USDA Rib Eye\* 70

Wagyu Sirloin\* 110

(\*Served with Béarnaise Sauce or Chimichurri)

## TO SHARE

Lobster & Ras El Hanout Butter 900gr 90

Grilled Catch of the Day *m.p.*

(Served with Sea Herbs, Lemon & Caper Sauce)

Côte de Boeuf\* 1000gr 150

Chateaubriand\* 500gr 120

(\*Served with Bone Marrow & Bordelaise Sauce)

## SIDES

Wilted Spinach & Garlic (v) 8

Tomato & Red Onion (v) 12

Mixed Leaves (vg) 9

Jersey Royal Potatoes & Mint (v) 7

Mash Potato (v) 6

Broccoli & Chilli (vg) 10

Annabel's Fries (vg) 10

Fine Green Beans (vg) 8

Glazed Carrots & Granola (v) 8

Annabel's Beef Dripping Triple Cooked Chips 10

V - Vegetarian    VG - Vegan    P - Pork

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.*