

# LUNCH

27 – 01 – 26



|                                                                  |     |
|------------------------------------------------------------------|-----|
| Junmai Ginjo, 'Kaze', Kanpai London Sake                         | 9.5 |
| Bread & Butter 4   Almonds 4   Olives & Chillies 6               |     |
| Cooley Oyster (Co. Louth, Ire.)                                  | 4   |
| Dressed Oyster (Seaweed & Rhubarb Mignonette)                    | 4.5 |
| Exmoor Ocietra Caviar, 10g / 30g / 50g / 125g 19 / 55 / 85 / 200 |     |
| Whipped Cod's Roe, Radishes                                      | 9   |
| Ricotta di Romagna, Anchovy, Fried Bread                         | 16  |
| Sardine & Stracciatella                                          | 10  |
| Squid Ragù, Polenta                                              | 13  |
| Sichuan Shellfish Salad                                          | 14  |
| Bouillabaisse                                                    | 14  |
| Diver Scallops, Curry Sauce, Malt Vinegar Peas                   | 16  |
| Cullen Skink                                                     | 12  |
| Whole Dover Sole                                                 | 35  |
| Pollock & Ribollita                                              | 28  |
| Buttered Ratte Potatoes                                          | 6   |
| Seasonal Greens & Anchoïade                                      | 7   |
| Braised Butter Beans, Salsa Verde                                | 5   |
| Fruit Cake, Whisky Custard                                       | 10  |
| Vanilla Ice Cream & Malt Caramel                                 | 9   |
| Chocolate Sorbet                                                 | 7   |
| Basque Cheesecake                                                | 20  |
| Gorgonzola Dolce, Bread Pudding                                  | 12  |

If you have any allergies or special dietary requirements, please let a member of the team know.  
An optional service fee of 12.5% will be added to your bill



## To Start

|                                                                    |                             |
|--------------------------------------------------------------------|-----------------------------|
| Negroni                                                            | 9.5                         |
| Gin / Vodka Martini                                                | 12.5* *caviar supplement 10 |
| <b>Sherry</b>                                                      |                             |
| Manzanilla, Gabriela, Barrero, Sanlúcar, Jerez, Spain 75ml         | 7.5                         |
| <b>Sparkling</b>                                                   |                             |
| Bical Blend, Blanc de Blancs, 3B, Filipa Pato, Bairrada, Pt. NV    | 12.5                        |
| Champagne, Réserve, Brut, Jacques Picard, Fr. NV                   | 18                          |
| <b>White</b>                                                       |                             |
| Rhone Blend, Ju de Vie, Dom. de la Graveirette, Fr. 23             | 9                           |
| Lindenblättriger, Umathum, Burgenland, Aus. 20                     | 10                          |
| Sauvignon Blanc, La Brune, Elgin, South Africa. 24                 | 10.5                        |
| Riesling, Ashmore Vineyard, Settlement, Marlborough, NZ. 21        | 12.5                        |
| Chardonnay, Epicuria, Dom. de la Zouina, Gerrouane, Mor. 24        | 13.5                        |
| Muscadet, Terre de Gneiss, Vincent Caillé, Loire Valley, Fr. 17    | 19                          |
| <b>Rose</b>                                                        |                             |
| Douro Blend, Redoma, Niepoort, Pt. 23                              | 12                          |
| <b>Orange</b>                                                      |                             |
| Moscatel / Merseguera, Tragolargo, Casa Balaguer, Alicante, Sp. 24 | 11                          |
| <b>Red</b>                                                         |                             |
| Bordeaux Blend, Château Tour Marcillanet, Haut-Médoc, Fr. 19       | 9                           |
| Limniona, Young Vineyards, Zafeirakis, Tirnavos, Greece. 20        | 11                          |
| Blaufränkisch Reserve, Moric, Burgenland, Aus. 15                  | 19                          |
| <b>To Finish</b>                                                   |                             |
| Gruner Veltliner, Beerenauslese, Umathum, Burgenland, Aus. 18      | 8                           |
| Sauternes, Sichel, Bordeaux, Fr. 20                                | 10                          |
| Grenache, Rivesaltes Grenat, Dom. Boudau , Fr, 22                  | 7.5                         |
| Port, LBV, Taylors, Vila Nova de Gaia, Pt. 19                      | 8                           |