

## Caviar

Cheshire Mine Salted, 30g	115
Imperial Oscietra, 30g	170
Imperial Beluga, 30g	360

*Traditional Garnishes* 481 Kcal

Egg Toast with Caviar	47
<i>Imperial Oscietra Gold, Herbs</i> 133 Kcal	

## Starters

Crispy Salmon Sushi	24
<i>Chipotle Emulsion, Soy Glaze</i> 320 Kcal	

Bluefin Tuna Tartare	33
<i>Avocado, Radish, Ginger Sauce</i> 361 Kcal	

Hamachi Sashimi	28
<i>Clementine, Wasabi Yuzu &amp; Elderflower Gel</i> 113 Kcal	

Maldera Burrata & Citrus Salad (v)	25
<i>Mizuna &amp; Basil Finger Lime</i> 662 Kcal	

Crispy Artichoke (ve)	26
<i>Silky Coconut Emulsion Ginger &amp; Vanilla Vinaigrette</i> 569 Kcal	

Devonshire Crab Dumplings	33
<i>Celeriac &amp; Meyer Lemon Tea Extra Virgin Olive Oil</i> 287 Kcal	

Crispy Galician Octopus	29
<i>Lemon-Caper Emulsion Potatoes, Fennel &amp; Herb Salad</i> 753 Kcal	

Spicy Dutch Carrot Soup (ve)	23
<i>White Miso, Toasted Sesame Seeds Crispy Tofu Skin</i> 344 Kcal	

## Salads

Market Green Salad (ve)	23
<i>Shaved Radish, Carrot Toasted Sesame Vinaigrette</i> 279 Kcal	

Escarole & Frisée (v)	24
<i>Kissabel Apple, Gorgonzola Dolce Cheese Basil</i> 379 Kcal	

Warm Shrimp	35
<i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i> 329 Kcal	

add French Organic Chicken	346 Kcal	25
add Scottish Salmon	391 Kcal	25
add Atlantic Prawns	99 Kcal	25
add Organic Firm Tofu (ve)	189 Kcal	16

## Pasta & Pizza

Mozzarella Ravioli (v)	36
<i>Black Truffle Fondue, Lemon Zest</i> 918 Kcal	

Tomato & Mozzarella Pizza (v)	27
<i>Basil, Chilli Flakes</i> 773 Kcal	

Black Truffle Pizza (v)	42
<i>Fontina Cheese</i> 808 Kcal	

Hispi Cabbage & Shiitake Mushroom Pizza (v)	31
<i>Mozzarella Cheese, Garlic Oil Dill Gremolata</i> 869 Kcal	

## Taste of Jean-Georges

6 Course Menu	142
<i>Available Only For Dinner</i> 1,502 Kcal	

Executive Chef  
Ramiro Lafuente Martínez

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Calorie figures are approximate

## Fish

Cod & Chips <i>Gribiche Sauce</i> 936 Kcal	38
Steamed Sea Bass <i>Chanterelle &amp; Maitake Mushroom Spring Onion, Ginger, Red Finger Chilli</i> 703 Kcal	54
Seared Scottish Salmon <i>Aromatic Coconut Sauce Braised Celeriac, Daikon</i> 546 Kcal	42
Roasted Cornish Halibut <i>Hakurei Turnip, Jalapeño Emulsion Apple-Yuzu Pickles, Turnip Greens</i> 335 Kcal	56

## Meat

Parmesan Crusted Organic Chicken <i>Artichokes, Lemon-Basil Sauce</i> 901 Kcal	42
Truffle Cheeseburger <i>Somerset Brie, Yuzu Pickles Black Truffle Mayonnaise</i> 1,636 Kcal	43
Roasted Venison Loin <i>Pumpkin &amp; Preserved Lemon, Baby Turnips Juniper-Venison Jus</i> 729 Kcal	63
Hereford Beef Fillet <i>Peppercorn Crust, Crackling Sweet Potatoes Pistachio, Chilli &amp; Garlic Emulsion</i> 534 Kcal	78

## Vegetables

Winter Market Vegetables (ve) <i>Wild Mushroom, Green Curry Sauce Grains, Lime Zest</i> 429 Kcal	28
Grilled Shiitake Mushrooms (ve) <i>Spring Onion, Smoked Fingerling Potatoes Yuzu Kosho Emulsion</i> 361 Kcal	30
Whole Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 694 Kcal	28

## Simply Prepared

Scottish Salmon 160g 466 Kcal	40
Cornish Halibut 160g 152 Kcal	52
Cornish Dover Sole 700g 566/ 783 Kcal	84
Scottish Blue Lobster 700g 254 Kcal	100
Sakura Wagyu Sirloin 200g 675 Kcal	84
Cornish Lamb Chops 250g 564 Kcal	48
Hereford Beef Fillet 180g 657 Kcal	76
Aberdeen Angus Côte de Boeuf 1,000g <i>For two to share</i> 1,247 Kcal	126

## Sides

Chips (ve) 459 Kcal	12
Mashed Potatoes (v) 281 Kcal	11
Chantenay Rainbow Carrots <i>Spicy Red Curry Paste</i> 107 Kcal	13
Sautéed Mushrooms (ve) <i>Miso Butter, Jalapeño Pepper</i> 246 Kcal	15
Half Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 347 Kcal	16.5
Ginger Basmati Rice <i>Pickled Chilli</i> 493 Kcal	11

Black Truffle per gram (ve) <i>Minimum 3g</i>	5
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