

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	

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

Hamachi Sashimi	28
<i>Ají Amarillo, Toasted Corn Nuts Coriander</i> 225 Kcal	

Maldera Burrata (v)	25
<i>English Rhubarb Compote Rocket, Extra Virgin Olive Oil</i> 442 Kcal	

Steamed Globe Artichoke (v)	25
<i>Dijon Mustard Mayonnaise Cornichons, Frisée Salad</i> 453 Kcal	

Warm Green Asparagus (v)	28
<i>Wild Mushroom Vinaigrette</i> 192 Kcal	

Devonshire Crab Dumplings	34
<i>Sugar Snap Peas, Black Pepper Oil Sweet Soy Reduction</i> 464 Kcal	

Crispy Galician Octopus	29
<i>Smoked Paprika Crème Fraîche Guajillo Vinaigrette</i> 526 Kcal	

Spring Pea Soup (v)	23
<i>Cheddar Cheese Gougère, Herbs</i> 455 Kcal	

Salads

Spicy Thai Slaw	24
<i>Asian Pear, Mint Crispy Shallots</i> 59 Kcal	

Molyneux Farm Kale (ve)	24
<i>Avocado, Mint, Sunflower Seeds Dijon Mustard Dressing</i> 301 Kcal	

Endive & Sugar Snap Pea Salad (v)	25
<i>Parmesan Dressing and Herbs</i> 362 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

Spinach & Ricotta Agnolotti (v)	29
<i>Brown Butter Sauce, Sage</i> 958 Kcal	

Lumache Rigate Pasta with Shrimps	38
<i>Spicy Tomato Sauce, Toasted Breadcrumbs Mint</i> 474 Kcal	

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

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

Green Asparagus Pizza (v)	28
<i>Parmesan & Ricotta Cheese Spring Onion, Garlic Oil</i> 751 Kcal	

Taste of Jean-Georges

6 Course Menu

Available Only For Dinner 1,502 Kcal

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Fish

Cod & Chips <i>Mashed Spring Peas, Saffron Aioli</i> 975 Kcal	38
Cornish Sea Bass <i>Crusted with Nuts & Seeds</i> <i>Sweet & Sour Jus</i> 865 Kcal	54
Sesame Crusted Scottish Salmon <i>Citrus-Tahini Emulsion, Sumac</i> <i>Cauliflower Sprouts, Sunflower Seeds</i> 805 Kcal	44
Steamed Halibut <i>Wild Mushroom, Spiced Broth, Lime</i> <i>Sesame, Rosemary</i> 328 Kcal	56

Meat

Parmesan Crusted Organic Chicken <i>Artichoke, Lemon-Basil Sauce</i> 901 Kcal	42
Truffle Cheeseburger <i>Somerset Brie, Yuzu Pickles</i> <i>Black Truffle Mayonnaise</i> 1,636 Kcal	43
Creedy Carver Roasted Duck Breast <i>Quinoa & Parsnip Purée, Morel Mushroom</i> <i>Glazed Rhubarb, Mustard Sauce</i> 729 Kcal	56
Hereford Beef Fillet <i>Pistachio Crusted Broccoli</i> <i>Aged Balsamic Vinegar, Spiced Jus</i> 633 Kcal	78

Vegetables

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

Simply Prepared

Served with Padrón Peppers and Sriracha Emulsion

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
Grilled English Asparagus (ve) <i>Lemon Zest</i> 128 Kcal	16
Assorted Spring Peas (ve) <i>Ginger Scallion Sauce, Lime</i> 172 Kcal	13
Half Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 347 Kcal	16.5
Ginger Basmati Rice <i>Pickled Chilli</i> 493 Kcal	11