

Nigiri | Sashimi

2 pieces per order

| | |
|---------------------|-----------|
| King Salmon | £5 £7 |
| Ahi Tuna | £6 £8 |
| Spicy Tuna | £6 £8 |
| Yellowtail | £6 £8 |
| Teriyaki Eel | £6 £8 |
| Toro | £10 £15 |

Sushi

| | |
|------------------------------------------------------------------|-----|
| Spicy Tuna 6 pieces | £16 |
| Avocado, sriracha, puffed rice | |
| Yellowtail Jalapeño-Ginger 6 pieces | £14 |
| Yuzu guacamole, shiso, scallion, soy glaze | |
| Gin Cured Salmon 6 pieces | £14 |
| Fresh salmon, dill, cucumber, yuzu glaze | |
| Spicy & Crispy Shrimp 6 pieces | £16 |
| Chili-lime mayo, avocado, grapefruit, sesame | |
| Crispy Lobster Roll 6 pieces | £19 |
| Celery, scallion, yuzu tartar, old bay, tobiko | |
| Kamchatka Crab Nigiri 3 pieces | £32 |
| Poached in lime butter, local wasabi, golden Oscietra caviar 2gr | |
| Crispy Wagyu Beef Nigiri 3 pieces | £16 |
| Truffle aioli, dashi, grated daikon, local wasabi | |
| Skinny Roll 6 pieces | £10 |
| Yam, cucumber, avocado, yuzu, hoisin, shiso | |
| Mango Alaskan King Crab 6 pieces | £25 |
| Avocado, mint, curry-lemongrass | |
| Kanpachi & Truffle Aioli 6 pieces | £18 |
| Cucumber, sea salt, lime-ponzu | |
| Coconut-Macadamia Freshwater Prawn | £16 |
| Avocado, cilantro, kewpie-ginger mayo | |

Appetizers

| | |
|--------------------------------------------------------------------------------------|-----|
| White Mushroom Veloute | £10 |
| Truffle sabayon, warm truffle brioche | |
| Soy-Wasabi Ahi Tuna Tartare | £14 |
| Smashed avocado, crispy shallots | |
| Parmesan-Prosciutto Custard | £14 |
| San Daniele, baby greens, truffle vinaigrette | |
| Roasted Baby Beets | £10 |
| Perroche goats cheese, caraway seeds, watercress, finger chilies, pumpernickel bread | |
| Cornish Crab | £16 |
| Lime, lemongrass, seven grain toast | |
| Isle of Skye Scallops Salad | £18 |
| Cauliflower, capers, lime brown butter, roasted hazelnuts | |
| Grilled Octopus | £14 |
| Ratte potatoes, lemon aioli, 'nduja, cured olives | |
| Smoked Salmon & Warm Crumpets | £18 |
| Sea salt caviar, horseradish, cucumber, cress | |
| Butter Lettuce Salad | £14 |
| Fresh herbs, shallots, mustard vinaigrette | |
| Baby Black Kale & "Clarence Court" | |
| Poached Eggs | £14 |
| Crispy wild mushrooms, lardons vinaigrette | |

Petrossian Osetra Imperial Caviar £145
Served with homemade crumpets, shallots and lemon (30gr)

Meat from the Grill

| | |
|-----------------------------------|-----|
| Aberdeen Angus | |
| Fillet 220gr | £38 |
| Ribeye 380gr | £36 |
| Onglet | £22 |
| USA Creek Stone Farm | |
| Fillet 220gr | £41 |
| USA Snake River | |
| Ribeye 250gr | £50 |
| Sirloin 250gr | £42 |
| Japanese | |
| Wagyu Kagoshima A4 Sirloin 100gr | £75 |
| Venison Fillet on the bone | £28 |

Sauces | Choice of one sauce

| | |
|-----------------------|----|
| Café Royal Bearnaise | |
| 7 Peppercorn-Armagnac | |
| Chimichurri | |
| Red Wine and Shallots | |
| Beauviale Blue | |
| Additional sauce | £4 |

Fish from the Grill

| | |
|--------------------------|-----|
| King Prawns | £35 |
| Dover Sole | £38 |
| Swordfish | £26 |
| Sea Bream | £26 |
| Cornish Sea Bass | £32 |
| Loch Duart Salmon | £26 |

Sauces | Choice of one sauce

| | |
|------------------------------|----|
| Tomato-Basil EVO | |
| Fines Herbs Hollandaise | |
| Soy Caper-Lemon Brown Butter | |
| Ginger Ketchup | |
| Lemon Grass Curry | |
| Additional sauce | £4 |

Mains

| | |
|--------------------------------------------------------------------------------------------|-----|
| Wagyu Beef Short Ribs | £42 |
| Pickled jalapeno chimichurri, fresh horseradish | |
| Grilled Poussin "Diablo" | £26 |
| Vinegar, cherry peppers, tarragon | |
| LT Burger | £22 |
| Brioche bun, pickled jalapenos, tobacco onion, BBQ sauce, bacon, Montgomery Cheddar, chips | |
| Cauliflower Couscous | £18 |
| Za'atar-roasted carrots, charred aubergine puree, currants, almonds, harissa yogurt | |
| All Grains | £18 |
| Beets, Cipollini, cranberries, Bagnuls vinaigrette | |

Sides

| | |
|--------------------------------------------------|----|
| Parsnips & carrots | £5 |
| Yukon gold mashed potatoes | £5 |
| Salt & vinegar chips | £5 |
| Roasted aubergine "sweet & sour" | £5 |
| Super green spinach | £5 |
| Onion rings, black pepper | £5 |
| Hen of the Wood mushrooms, garlic parsley | £6 |
| Gratin potatoes | £6 |

Executive Chef
Laurent Tourondel
Chef de Cuisine
Gabriel Belmonte