

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, spring onion, soy glaze	
Gin Cured Salmon 6 pieces	£14
Fresh salmon, dill, cucumber, yuzu glaze	
Spicy & Crispy Shrimp 6 pieces	£16
Chilli-lime mayo, avocado, grapefruit, sesame	
Crispy Lobster Roll 6 pieces	£19
Celery, spring onion, 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	
Lime & Ginger Cornish Crab 6 pieces	£18
Cucumber, shiso, avocado	

Appetizers

Broccoli & Aged Cheddar Velouté	£10
Smoked cheddar croquette, multi-seed brittle, sorrel	
Soy-Wasabi Ahi Tuna Tartare	£14
Smashed avocado, crispy shallots	
Roasted Baby Beets	£12
Perroche goats cheese, caraway seeds, nasturtium, finger chillies, pumpnickel bread	
Cornish Crab	£16
Lime, lemongrass, seven grain toast	
Hazelnut Crusted Scallops	£18
Jerusalem artichoke purée, citrus vinaigrette	
Grilled Octopus	£15
Ratte potatoes, lemon aioli, 'nduja, marinated olives	
Smoked Salmon & Warm Crumpets	£18
Sea salt caviar, horseradish, cucumber, watercress, pickled onions	
Butter Lettuce Salad	£14
Fresh herbs, shallots, mustard vinaigrette	

Meat from the Grill

Aberdeen Angus	
Fillet 220gr	£38
Ribeye 380gr	£36
USA Creek Stone Farm	
Fillet 220gr	£41
USA Snake River	
Ribeye 250gr	£50
Sirloin 250gr	£42
Japanese	
Wagyu Kagoshima A4 Sirloin 100gr	£75
Veal Chop 280gr <i>on the bone</i>	£38

Sauces | Choice of one sauce

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

Fish from the Grill

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

Sauces | Choice of one sauce

Fine Herbs Hollandaise	
Soy Caper-Lemon Brown Butter	
Ginger Ketchup	
Lemongrass 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 purée, currants, almonds	
All Grains	£18
Beets, Cipollini, cranberries, Bagnuls vinaigrette	

Sides

Quinoa pilaf	£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
David Cutcliffe