

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	

Crudo

Crispy Salmon Sushi	25
<i>Chipotle Emulsion, Soy Glaze</i> 320 Kcal	

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

Cornwall Scallop Carpaccio	27
<i>Pickled Rhubarb, Hibiscus Powder Lime Zest</i> 151 Kcal	

Sashimi Selection	36/ 70
<i>Yellowfin Tuna, Scottish Salmon, Hamachi Wasabi, Pickled Ginger Spicy White Ponzu</i> 336/ 552 Kcal	

Starters

Maldera Burrata (v)	26
<i>English Rhubarb Compote, Rocket Extra Virgin Olive Oil</i> 442 Kcal	

Warm White Asparagus (v)	27
<i>Mustard Sauce, Herbs</i> 265 Kcal	

Spring Pea Soup (ve)	23
<i>Pea & Sesame Potstickers Shiso</i> 244 Kcal	

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

Salads

Green Asparagus & Avocado	25
<i>Pecorino Cheese, Pistachio Lovage</i> 299 Kcal	

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

Endive & Sugar Snap Pea (v)	24
<i>Parmesan Cheese Dressing Herbs</i> 297 Kcal	

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

add French Organic Chicken	346 Kcal	26
add Scottish Salmon	391 Kcal	26
add Atlantic Prawns	99 Kcal	26
add Organic Firm Tofu (ve)	189 Kcal	17

Pasta & Pizza

Three Cheese Agnolotti (v)	29
<i>Fontina, Ricotta and Mozzarella Cheese San Marzano Tomato, Parmesan Cheese</i> 336 Kcal	

Cornish Crab Campanelle Pasta (v)	32
<i>Pickled Red Cherry Pepper Breadcrumbs</i> 364 Kcal	

Tomato & Mozzarella Pizza (v)	28
<i>Basil, Chilli Flakes</i> 773 Kcal	

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

Spinach & Herb Pizza (v)	28
<i>Feta & Parmesan Cheese Lemon, Olive Oil</i> 906 Kcal	

Executive Chef
Ramiro Lafuente Martínez

Fish

Cod & Chips <i>Crunchy Potatoes</i> <i>Sweet Pea Gribiche Sauce</i> 479 Kcal	38
Cornish Sea Bass <i>Crusted with Nuts & Seeds</i> <i>Sweet & Sour Jus</i> 865 Kcal	58
Pistachio Crusted Salmon <i>Sweet Pea & Leek</i> <i>Rhubarb Beurre Blanc</i> 723 Kcal	45
Salt & Pepper Cornish Monkfish <i>Green Beans, Chilli-Garlic Crumbs</i> <i>Ginger Dipping Sauce</i> 377 Kcal	52

Meat

Parmesan Crusted Organic Chicken <i>Artichoke, Lemon-Basil Sauce</i> 901 Kcal	43
Truffle Cheeseburger <i>Somerset Brie, Yuzu Pickles</i> <i>Black Truffle Mayonnaise</i> 1,636 Kcal	45
Cornish Grilled Lamb Chops <i>Passion Fruit Barbecue Sauce</i> <i>Spring Pea</i> 735 Kcal	55
Hereford Beef Fillet <i>Roasted English Asparagus</i> <i>Jalapeño, Mustard Butter</i> 641 Kcal	74

Vegetables

Roasted Carrot & Spring Greens (ve) <i>Spicy Peanut Curry</i> <i>Tamarind Glazed Tempeh</i> 173 Kcal	30
Sesame Crusted Tofu (ve) <i>Spring Peas & Fava Beans</i> <i>White Soy Sauce Broth</i> 210 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	41
Cornish Sea Bass 160g 193 Kcal	52
Cornish Dover Sole 700g 566/ 783 Kcal	84
Scottish Blue Lobster 700g 254 Kcal	100
Cornish Lamb Chops 250g 564 Kcal	50
Sakura Wagyu Sirloin 200g 675 Kcal	84
Hereford Beef Fillet 180g 657 Kcal	72
Aberdeen Angus Côte de Boeuf 1,000g <i>For two to share</i> 1,247 Kcal	138

Sides

Chips (ve) 459 Kcal	12
Mashed Potatoes (v) 281 Kcal	11
Grilled English Asparagus (ve) <i>Lemon Zest</i> 127 Kcal	15
Herbal Basmati Rice (v) <i>Fava Beans, Almond</i> <i>Golden Raisin</i> 307 Kcal	13
Half Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 347 Kcal	16.5
Assorted Spring Peas (ve) <i>Sugar Snap Peas, Smoked Butter</i> 100 Kcal	12

Taste of Jean-Georges

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