

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 Sushi Selection	28
<i>Tuna, Scallop, Hamachi, Salmon, Avocado</i>	
<i>Chipotle Emulsion, Soy Glaze</i> 464 Kcal	

Scottish Salmon Sashimi	25
<i>Golden Garlic & Sesame Crumb</i>	
<i>Lemon and Soy</i> 319 Kcal	

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

Cornwall Scallop Carpaccio	27
<i>Pickled Cucumber, Shiso</i>	
<i>Kombu Brine</i> 151 Kcal	

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

Starters

Maldera Burrata (v)	25
<i>Summer Stone Fruits, Wasabi</i>	
<i>Shiso Cress, Lime</i> 479 Kcal	

Watermelon & Goat Cheese (v)	18
<i>Extra Virgin Olive Oil, Black Pepper</i> 294 Kcal	

Tomato Gazpacho (ve)	20
<i>Summer Flavours, Raspberry</i> 124 Kcal	

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

Salads

Heirloom Tomato & Pistachio (ve)	25
<i>Sweet Onion, Basil, Oregano</i>	
<i>Red Wine Vinaigrette</i> 270 Kcal	

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

Baby Gem Lettuce & Wild Rocket (ve)	24
<i>Avocado, Cherry Tomato, Corn</i>	
<i>Sriracha Vinaigrette</i> 263 Kcal	

Warm Shrimp	35
<i>Tender Lettuce, Avocado, Tomato</i>	
<i>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</i>	
<i>Cherry Tomato, Parmesan Cheese</i> 336 Kcal	

Blue Lobster E-Fu Noodles	52/104
<i>Superior Soup</i> 478/ 956 Kcal	

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

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

Courgette Flower Pizza (v)	28
<i>Sungold Tomato Sauce</i>	
<i>Ricotta & Mozzarella Cheese</i> 748 Kcal	

Executive Chef
Ramiro Lafuente Martínez

Fish

Cod & Chips <i>Crunchy Potatoes</i> <i>Gribiche Sauce</i> 767 Kcal	38
Cornish Sea Bass <i>Crusted with Nuts & Seeds</i> <i>Sweet & Sour Jus</i> 865 Kcal	58
Corn Nut Crusted Salmon <i>Fragrant Lime-Corn Broth</i> 619 Kcal	45
Roasted Cornish Halibut <i>Malaysian Chilli Sauce, Thai Basil</i> <i>Celery Leaves</i> 293 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
Crispy Fried Chicken Burger <i>Calabrian Chilli Mayonnaise</i> <i>Yuzu Pickles</i> 808 Kcal	32
Hereford Beef Fillet <i>Slow Roasted Beef Tomato</i> <i>Béarnaise Sauce, Crackling Potato</i> 531 Kcal	74

Vegetables

Tender Summer Vegetables (ve) <i>Green Curry, Red Quinoa, Lime</i> <i>Shiso & Basil Cress</i> 183 Kcal	28
Artichoke & Fragrant Cous Cous (ve) <i>Spiced Summer Vegetables</i> <i>Persian Cucumber, Ras El Hanout</i> 583 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
Hereford Sirloin On The Bone 700g <i>For two to share</i> 1247 Kcal	98
Harissa Marinated Baby Chicken 1700 Kcal	48

Sides

Chips (ve) 459 Kcal	12
Mashed Potatoes (v) 281 Kcal	11
Roasted Heirloom Courgettes (ve) <i>Parsley, Mint, Lime</i> 112 Kcal	12
Glazed Japanese Aubergine (ve) <i>White Miso, Toasted Sesame</i> 144 Kcal	12
Half Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 347 Kcal	16.5
Ginger Fried Rice <i>Fried Egg</i> 580 Kcal	15

Taste of Jean-Georges

125

6 Course Menu
Available Only For Dinner 1,502 Kcal