

FLUTE

CAVIAR & CHAMPAGNE

CHAMPAGNE & A BUMP	35
125ml Glass of Billecart-Salmon Blanc de Blancs & 5g Oscietra Caviar by Kaviari Paris	
CHAMPAGNE & CAVIAR	185
Bottle of NV Billecart-Salmon Brut Reserve & 30g Siberian Baerii Caviar by Kaviari Paris	
<i>Served with Traditional Accompaniments</i>	

BAERII CAVIAR BY KAVIARI PARIS 30G	80
<i>Served With Traditional Accompaniments</i>	
OSCIETRA CAVIAR BY KAVIARI PARIS 30G	115
<i>Served With Traditional Accompaniments</i>	

FOOD MENU

COURGETTE & FETA CIGARS (V)	15
Jalapeño, Mint	
ZA`ATAR ARTICHOCKES (VE)	16
Miso Hummus, Fresh Mint	
YELLOWFIN TUNA TOSTADAS (VEA)	17
Crushed Avocado, Pickled Chilli	
BUTTERMILK FRIED CHICKEN	17
Ranch Dressing	
HEREFORD BEEF SLIDERS	18
Cheddar Cheese, Caramelised Onion Jam	
SCOTTISH LOBSTER & PRAWN BRIOCHE ROLLS	20
Kewpie Mayonnaise	
TRUFFLE PARMESAN FRENCH FRIES	12

DESSERTS

CHEESE PLATE	15
Crackers, Quince, Grapes	
PASSIONFRUIT CREMEUX	15
Caramelised Banana, Exotic Fruits, Lime Sorbet	
CHOCOLATE MANGO DOME (VE)	15
Mango Purée , Pineapple Sorbet	

*(VE) Suitable for Vegans (VEA), Vegan Option Available.
Please inform us of any allergies or intolerances before placing your order.
Not all ingredients are listed on our menu and we cannot guarantee the total
absence of allergens. Kindly note that due to seasonality, menu items may
vary slightly.
A discretionary optional service charge of 15% will be applied to your bill.*

