

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

BLUE CORN TORTILLA CHIPS & DIPS (VE)	17
Beetroot Hummus, Baba Ganoush, Guacamole	
HALLOUMI TACOS (V)	15
Hot Honey, Avocado, Rocket, Pico de Gallo	
HAM & CHEESE TOASTIE	24
Black Truffle Butter	
YELLOWFIN TUNA TOSTADAS (VEA)	17
Wonton Pastry, Okonomiyaki Sauce, Kewpie Mayo	
BUTTERMILK FRIED CHICKEN	17
Ranch Dressing	
HEREFORD BEEF SLIDERS	18
Cheddar Cheese, Caramelised Onion Jam	
SCOTTISH LOBSTER & PRAWN BRIOCHE ROLLS	20
Sriracha Sauce	
SAUSAGE & `NDUJA ROLL	22
Poppy and Nigella Seeds, Picalilli Ketchup	
KING PRAWN TEMPURA	20
Chilli Honey Mayo	
HAMACHI TEMAKI	20
Wasabi Mayo, Spring Onion, Chilli, Furikake	
FALAFEL (VE)	22
Miso Tahini Sauce	
TRUFFLE PARMESAN FRENCH FRIES (VEA)	12

DESSERTS

NEIL'S YARD CHEESE PLATE	15
Crackers, Quince, Grapes	
MONT BLANC	15
Chestnut Cremeux	
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.*

