

# FOOD

## OYSTERS

Carlingford Lough	each £ 3.50
<i>The unique, sweet taste of the Carlingford Oyster is one of nature's real treasures</i>	six £20.00
<i>Served with Red Wine Shallot Vinegar or Vietnamese Dressing</i>	twelve £36.00

## GRILLED

Cornish Brill	£ 21.75
<i>Fennel Compote, Heritage Tomato &amp; Charred Fennel Tarragon Vierge</i>	
Half Lobster <sup>(G)</sup>	£ 28.25
<i>Herb Butter &amp; Béarnaise</i>	

## PLATES

Fortnum's House Mixed Olives <sup>(G)</sup> <sup>(VE)</sup>	£4.25
Barber's Cheddar Cheese Straws	£4.75
Welsh Rarebits	£9.75
Dorset Mussels, Sherry & Sorrel <sup>(G)</sup>	£14.50
Tempura of Guindilla Peppers & Tomato Relish <sup>(VE)</sup>	£11.25
Fortnum's Fried Chicken, Curry Ketchup	£13.75
Smoked Salmon, Shallots, Capers & Rye Bread	£15.75
Lemon Sole Goujons, Remoulade Sauce	£15.25
Heritage Tomato & Courgette Salad, Broad Bean Dressing <sup>(VE)</sup> <sup>(G)</sup>	£11.75
Dressed Dorset Crab, Marie Rose Sauce	£19.25
Cured & Raw Fish <i>Salmon Tartare with Endive, Seabream Ceviche &amp; Tuna Carpaccio</i>	£22.50

## SIDES

Artisan Bread, Rocket Pesto <sup>(V)</sup>	£4.75
Summer Slaw <sup>(V)</sup> <sup>(G)</sup>	£4.25
French Beans, Crispy Shallots <sup>(V)</sup> <sup>(G)</sup>	£4.25
Tenderstem Broccoli, Satay Dressing <sup>(VE)</sup> <sup>(G)</sup> <sup>(N)</sup>	£4.25
Triple Cooked Chips <sup>(VE)</sup> <sup>(G)</sup>	£5.00

## CAVIAR

	10g	30g	50g
Baerii Caviar <i>Briny, Hazelnut</i>	£22.00	£55.00	£85.00
Golden Oscietra Caviar <i>Small Grains, almost Nutty Taste</i>	£36.00	£100.00	£165.00
Sevruga Caviar <i>Sprightly, Sweet, Butter</i>	£48.00	£110.00	£180.00
Beluga Caviar 000 <i>Largest Eggs, Unique &amp; Luxurious</i>	£78.00	£225.00	£370.00
<i>Served with Fresh Blinis &amp; Creme Fraiche</i>			

## CHARCUTERIE BAR

Spiced Coppa <sup>(G)</sup> <i>Rich Flavour of Spices, Suffolk, England</i>	30g	£9.75
King Peter Air Dried Ham <sup>(G)</sup> <i>Sweet, Nutty &amp; Hint of Smoked Chestnut, Suffolk, England</i>	30g	£10.25
Culatello di Zibello DOP Parma Ham <sup>(G)</sup> <i>Sweet-musky flavor, velvety texture, Emilia-Romagna, Italy</i>	30g	£16.75
Jambon Iberico de Jabugo <sup>(G)</sup> <i>Complex &amp; Intense, Huelva, Spain</i>	60g	£19.50

## FRESH HOMEMADE PASTA

Potato Gnocchi with Summer Squash, Amaretti Crumb & Verbena oil <sup>(V)</sup> <sup>(N)</sup>	£14.95
Lobster Linguini	£29.75

## ARTISIAN CHEESES

Selection of Two	£12.50
Selection of Three	£18.50
Selection of Five	£26.00
<i>Served with Cracker Bread, Fortnum's Green Tomato Chutney &amp; Celery</i>	

## SWEET

Sparkling Tea & Summer Berry Jelly <sup>(G)</sup>	£7.50
English Custard Tart <sup>(V)</sup>	£7.50
Ice Cream & Sorbet <i>Coconut, Strawberry, Salted Caramel or Blood Orange Sorbet <sup>(VE)</sup></i>	£5.75
Selection of Homemade Chocolates <sup>(V)</sup>	£4.50

V - Vegetarian • VE - Vegan • G - Made without Gluten • N - Contains Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about specific allergen, please speak to a member of staff. All prices include Value Added Tax at the prevailing rate.

A discretionary 12.5% Service charge will be added to all restaurant bills.