



À LA CARTE MENU

APPETISERS			
Nocellara Olives (VE) (GF)	4.50	Kings Beluga Caviar, Huso Huso (10gr)	90
Home-made Bread Board (V) (VE available) French butter, olive oil & balsamic vinegar	6.95	Kings Oscietra Caviar (10gr/30gr)	40/100
Half Dozen Seasonal British Oysters (GF) Shallot vinaigrette	21.95	Kings Golden Oscietra Caviar (10gr/30gr)	49/125
		All Caviar is served with crème fraîche, home-made blinis, shallots, fresh lemon	

SHARING PLATTERS			
Fish Platter 49.95 Crispy calamari, tempura prawns, smoked salmon, grilled seabass, octopus, marinated tempura fish bites, marinated seafood selection, home-made focaccia Served with garlic aioli & spicy mayonnaise		Deluxe Fish Platter (GF available) 175 A luxurious seafood medley featuring steamed clams, butter-grilled lobster, flamed tuna, British oysters, tempura baby squid, tiger prawns, and a touch of premium caviar Served with raspberry & shallot vinaigrette, crème fraîche with chives and home-made blinis	

STARTERS			
Home-made Soup (VE or GF available) Home-made focaccia	8.50	Steak Tartare (GF available) Vinaigrette, shallots, crispy capers, quails egg	15.95
Home-made Falafel (VE) Mornay sauce, sun-dried tomatoes	11.95	Beef Bresaola or Parma Ham (GF) Fresh rocket, Parmesan shavings, olive oil, capers, lemon zest	11.95
Crispy Polenta Croquettes (VE available) Sautéed mushrooms, softly poached hens egg	11.95	Flame-seared Tuna (GF) Served with a warm Mediterranean salad of grilled vegetables, olives & herbs	15.95
Tricolore Salad (GF) (V) Seasoned tomato filled with burrata mozzarella, pesto dressing and roasted pistachios	10.95	Home-made Lobster Ravioli Lobster & brandy-infused cream, caviar, fresh dill	13.95
Trio of Bruschetta (VE available) Iberico ham, creamed ewes curd and a tomato infused with basil & garlic	11.95	Pan-seared Scallops (GF) Iberico ham, crisp asparagus, salmon keta, foamed vin blanc sauce	14.95
Chicken Livers (GF available) Red wine, sage and a wholegrain mustard cream sauce	11.95	Pan-fried Tiger Prawns (GF available) Fresh rocket, garlic & chilli butter	14.95

MAINS			
Tempura Vegetables (VE) Cauliflower & broccoli, crisp asparagus, romesco sauce	23.95	Pan-roasted Fillet of Monkfish (GF) Vin blanc sauce, roasted pepper purée, buttered spinach, pepperonata, Parma ham	27.95
Pan-roasted Breast of Chicken (GF) Confit leg, creamed mushrooms, buttered spinach	23.95	Baked Medallion of Salmon (GF) Buttered asparagus, king prawns, vin blanc sauce	24.95
A Duo of Lamb (GF) Roasted cutlet, slow-roasted belly of lamb, pomme fondant, peas and its own jus	28.95	Pan-fried Fillet of Stone Bass (GF available) Red wine-infused shallots, clams, tempura oyster, béarnaise sauce	24.95
Braised Blade of Beef (GF) Creamed potatoes, confit carrots, pickled celeriac, Madeira jus	26.95		

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present. There is risk associated with consuming raw oysters.
For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan

GRILL			
Grilled Whole Native Lobster (GF) Served with a choice of sauces: thermidor, creamed lobster sauce or garlic & herb butter. Served with a choice of two sides	Market Price	35 Days Aged Fillet Steak 225g (GF) Chipped potatoes, fresh rocket	39.95
		35 Days Aged Ribeye Steak 285g (GF) Chipped potatoes, fresh rocket	32.95
Grilled Whole Dover Sole 500g (GF) Caper & lemon beurre noisette	57.95	Regina's Surf & Turf (GF) 225g fillet steak and half a lobster thermidor, chipped potatoes, fresh rocket	75.95

SHARING STEAKS			
35 Days Aged Bone-in Rib-eye Steak 720g (GF) Fresh rocket, chipped potatoes	65.95	35 Days Aged Chateaubriand Steak 450g (GF) Chipped potatoes, grilled asparagus	78
35 Days Aged Tomahawk Steak 1.1kg (GF) Chipped potatoes, mixed salad	99.95		

PASTA			
Spagetti alla Puttanesca (VE) Garlic & chilli, black olives, capers	23.95	Linguine or Risotto alla Marinara Selection of seafood, clams, rich cherry tomato & garlic sauce, fresh basil	25.95
Risotto alla Milanese (GF) (VE available) Ewes milk cheese, peas, asparagus, lemon zest, fresh truffle shavings	23.95	Ravioli Aragosta Lobster & brandy-infused cream, caviar, fresh dill	28.95
Tagliolini Pollo Chicken breast, courgettes, sun-dried tomatoes, truffle-infused vin blanc, fresh truffle shavings	24.95	Linguine with Fresh Lobster Half lobster, lobster & tomato bisque, king prawns, cherry tomatoes	39.95
Tagliolini Scallops Saffron, white wine & lobster sauce	29.95		

SIDES		SAUCES	
Chipped Potatoes (GF) (VE) Add truffle and Parmesan (GF) for 1.95	4.95	Peppercorn (GF) (V)	3.95
Mashed Potatoes (GF)	4.95	Blue Cheese (GF) (V)	3.95
Tenderstem Broccoli (GF) (V) (VE available) Garlic butter and crispy shallots	6.50	Garlic Butter (GF) (V)	3.95
House Salad (GF) (VE)	5.95	Madeira (GF)	3.95
Crispy Courgettes (GF available) (VE)	5.95	Béarnaise (GF) (V)	3.95
Seasonal Vegetables (GF) (V) (VE available)	6.50		
Confit Carrots (GF) (VE)	5.95		