

Caviar & raw

|                                                    |                |
|----------------------------------------------------|----------------|
| Caviar brioche bites                               | 30             |
| N25 Caviar, toast, crisp potato - 30g   50g   125g | 70   125   300 |
| Oysters with mignonette - Half-dozen   Dozen       | 30   60        |
| Sea bass crudo, citrus dressing                    | 18             |
| Salmon tartare, avocado, crème fraîche, caviar     | 19             |
| Beef carpaccio, marrow croutons, rocket, parmesan  | 19             |

Starters

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Cantabrian anchovies, toasted sourdough                             | 21 |
| Burrata, tomatoes, olive oil                                        | 20 |
| Devonshire crab salad, avocado, tomato, endive                      | 24 |
| Octopus carpaccio, cucumber, lemon dressing                         | 21 |
| Baked hand-dived scallop, caper, parsley butter                     | 24 |
| Avocado salad, fennel, artichoke, crispy chickpeas - The 22 classic | 18 |
| Crisp artichoke salad, French beans, truffle dressing               | 20 |
| Grilled tiger prawns, smoked paprika, garlic butter                 | 26 |

Pasta

|                                                          |    |
|----------------------------------------------------------|----|
| Pasta al limone - The 22 classic                         | 30 |
| Cacio e pepe                                             | 29 |
| Lobster paccheri                                         | 45 |
| Beef ragù Bolognese, “Silk handkerchiefs”, aged parmesan | 36 |
| N25 Caviar pasta - 30g                                   | 99 |

Dishes to share

|                                                                            |     |
|----------------------------------------------------------------------------|-----|
| Grilled sea bass, tomato, crispy potatoes                                  | 95  |
| Truffle roast chicken - The 22 classic                                     | 99  |
| Aged beef chateaubriand, slow cooked brisket, bone marrow, bearnaise sauce | 110 |

Main course

|                                                                      |    |
|----------------------------------------------------------------------|----|
| Grilled veal steak, salsa verde, sage                                | 45 |
| Cornish Dover sole meunière, capers, parsley                         | 62 |
| Saffron and pea risotto, aged parmesan                               | 34 |
| Grass-fed British lamb chops, courgette, green olives, mint          | 42 |
| Seared tuna steak, miso, black sesame, chilli                        | 41 |
| Roast fillet of Scottish salmon, courgette, spinach                  | 35 |
| Dry-aged beef burger, pastrami, truffle, comté cheese, fries         | 35 |
| Fillet of Halibut, summer vegetables, white beans                    | 39 |
| Chargrilled baby chicken, lemon and honey - The 22 classic           | 34 |
| Fillet of grass-fed beef, caramelised onion purée, bone marrow crumb | 49 |

Sides

|                                        |        |
|----------------------------------------|--------|
| 22 summer salad, lemon vinaigrette     | 12     |
| Ratatouille for two                    | 12     |
| Tomato salad, basil, olive oil         | 9      |
| Sprouting broccoli, olive oil          | 9      |
| Gem heart salad, parmesan              | 9      |
| Mashed potato   Truffled mashed potato | 9   12 |
| French fries                           | 9      |

Please let us know if you have any allergies or intolerances.  
Consuming raw meats, poultry, shellfish, eggs or unpasteurised  
cheese may increase your risk of foodborne illness.

A discretionary service charge of 15% will be added to your bill.  
A £2.50 cover charge per person will be added to your bill.

